

# BitterSweet<sup>95¢</sup>

March, 1980

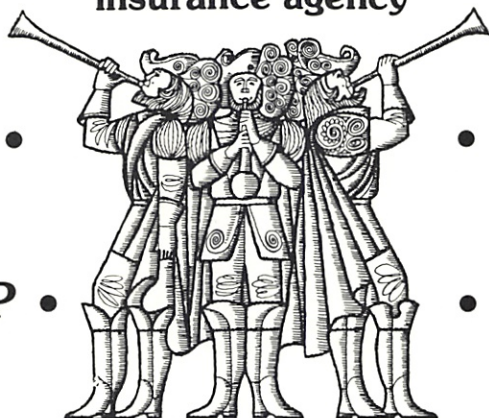
*The Magazine of Maine's Hills & Lakes Region* Vol. III, No. 5

April





**robert l. milton**  
insurance agency



• LIFE •

• AUTO •

• GROUP •

• HOME •

for all your insurance needs

Lower Main Street, Norway  
743-6554

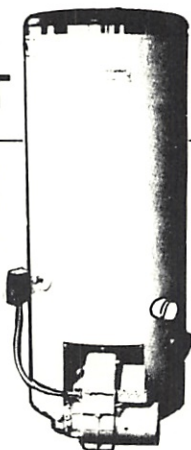
871 Court Street, Auburn  
783-1221

**KEEP  
YOURSELF IN HOT**

**WATER**

with a **Mobil Oil**  
**Fired Hot Water Heater**

Get virtually all the hot water you need...all the time...for pennies per day. It is 4 times faster than gas-fired water heating...7 times faster than electric.



*Glass-lined tank. Guaranteed 5 years.*

For typical family water needs, beauty parlors, apartments, self-service laundries. Let us help you for sizing your water heating requirements.

**John P. Cullinan, Company**

Charles Street - South Paris - 743-8991

*See us for Cellulose Insulation - Save up to 40% on Fuel Consumption - Free Estimates*



**GOODWIN'S INC.**  
INSURANCE SINCE 1865

31 Paris Street - Norway, Maine  
Phone 207 / 743-8963

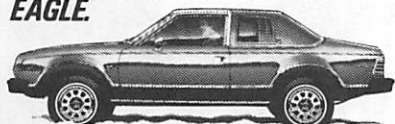
Representing



The Travelers  
Insurance Company  
and its  
Affiliated Companies  
Hartford, Conn. 06115

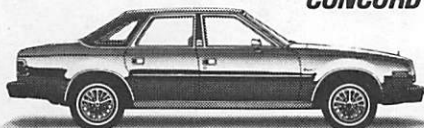
The only compact automobile with  
automotive 4-wheel drive.

**AMERICAN  
EAGLE.**



A luxury car that goes farther without  
stopping for gas than any other compact in America.

**CONCORD**

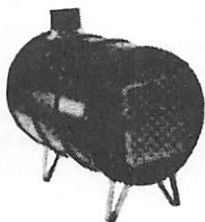


**O.K. CLIFFORD CO.**

80 PARK STREET Telephone 743-6201  
SOUTH PARIS, MAINE

Make Your Own  
**BARREL STOVE**

"The Low-Cost  
Heater Kit"



**INCLUDES**

Door, door frame, flue collar, draft door, draft control, and internal air channel are made of 13 gauge steel. Legs are steel, hinges, latch and catch are 3-16" steel, bolts, nuts and instructions are included in the kit.

Door Opening 11 1/4"

FITS 55 GALLON OIL DRUMS

All for only **\$34<sup>49</sup>**

**L.M. LONGLEY  
and SON**



Norway's Leading Home Center  
96 Main St. • Norway, Me. 04268 • 743-8924  
**SHOP NORWAY FIRST**

**AYAH— SEND ME A STOVE KIT!**  
Here's My ☐ Check ☐ Money Order  
For **\$37.49** which includes  
handling charges

Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_

Zip \_\_\_\_\_

The Buckfield Hound (Part I) by Alice Parks .....	3
Can You Place It? .....	4
The Making Of A Musical: OKLAHOMA! by Nancy Marcotte .....	6
Folk Tale: As The Twig Is Bent by Ginny Rice .....	8
East-West Wilderness School by Richard Kent .....	10
Recollections: A Paris Hill History by Seward Stearns .....	14
Homemade: Beans by Raymond Cotton .....	17
A Growers' Guide: Picking Vegetables for 1980 by John Meader .....	19
Rating Seed Companies .....	24
Flowers for Fun by Pat Meader .....	31
Brainteaser / The Maine Potatoes .....	34
Jay's Journal by Jay Burns .....	36
Goings On .....	38
Medicine For The Hills by Dr. Michael Lacombe .....	40
The Home Front: Oxford County Doorways by G. R. Allen .....	42
Ayah .....	47
The Last Look .....	48

# Crossroads

## Poetry

### Chui Cat

by JoAnne Kerr ..... 33

### Shades of Spring

by Cameron

McTavish ..... 37

## Credits

### Illustrations:

Pg. 6-7, Nancy Marcotte;

Pg. 17, Sue MacDonald;

Pg. 19, Nancy Jensen;

Pg. 20, 22, 24, 25, 26, 32, Alison

Kenway; Pg. 34, Britt Wolfe;

Pg. 18, 33, 34, Paula Hutchinson;

Pg. 38, Jon Burnham

### Photography:

Pg. 2, Tom Marcotte;

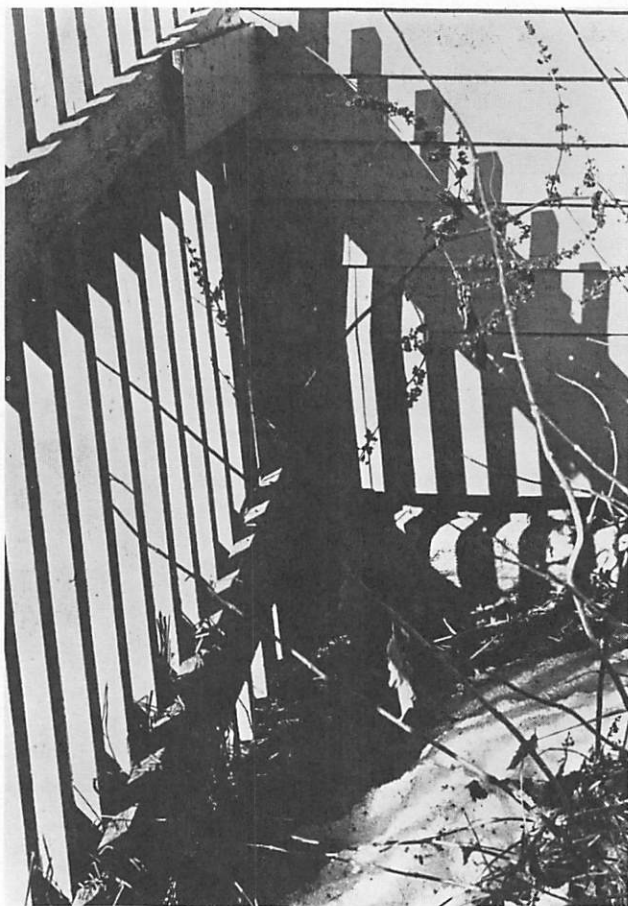
Pg. 4, Nettie Cummings Maxim;

Pg. 11-13, John Lecky;

Pg. 15, Nancy Emerson Graiver;

Pg. 42-46, G. R. Allen;

Pg. 48, Tom Stockwell





# The Buckfield Hound

by Alice Parks

## Part I

The fields and woods of Buckfield were excellent fox hunting grounds in the days when a fine, prime fox hide—properly stretched on a well-shaped board, well scraped and showing no signs of nicks or cuts—could bring the hunter a better day's wages than could a day's work. Besides the monetary gain, there was nothing that could compare, in the mind of a dyed-in-the-wool fox hunter, to setting out with close friends and a favorite dog for a day of fox hunting.

Fox hides are in their prime in the winter months, when a thicker underlayer of fur is coated with rich red hairs, so the hunts usually took place when snow lay over the hay fields and coated the forest floors.

Most fox hounds were bred in the southern states, but a breed of fox hounds, deep chested and with staying power peculiarly suited to the needs of New England hunters, were developed in the Buckfield area.

The story goes that sometime in the mid-1800's a fellow appeared in Buckfield Village accompanied by a bob-tailed, shaggy red dog, not too large in size, who looked to be a cross between a hound and an Irish Setter. The dog has been further described as having had course hair, feathered hams and stern. The dog was called "Skip."

One story suggests that the man with the dog was a peddler journeying down from Canada who stopped at Buckfield in his travels and sold the dog to Zip Robbins for "a mere song." Another says that the dog's companion was a tramp who slept with his dog in a Buckfield hotel stable overnight, and that the dog followed Robbins and several others when they started out on a fox hunt the next morning. On the hunting party's evening return, the transient had left town and Robbins took the dog home with him.

The tale goes that the dog did wonderfully well on the hunt, driving ahead of the other dogs and keeping up the pace all day.

As time went by another dog, described as a long-eared black dog with a stump tail and the name Tige, appeared on the Buckfield scene. Some say he, too, came into town with a tramp who was seen around the station on the morning of a fox hunt. Tige joined the fox hound pack and proved himself to be a good-nosed, solid fox hound, though a little

slow. Tige found a good home with the Keene brothers. In due time the Keene's long-eared black dog Tige was bred to Robbins' red-and-blue mottled bitch Skip, somewhere around the late 1850's or early 1860's.

Five pups were born of this mating, only one of which was a female that was purchased by T. H. Gledhill of Norway, Maine. Short eared, rough coated and small in size, she resembled her dam, not only in looks, but in her ability to trail over all kinds of rough going, preferring to find for herself a fresh track and often passing over an older trail.

She was named Bose and was bred to a blue tick hound owned by Lon Buck of Buckfield, who had first claim from her litter. He picked a male pup, mostly tan and blue, but with some white markings. Gledhill later purchased the dog from Lon Buck for \$40.00—a magnificent sum in those days. The dog was called Old Dime, or Dime Buck, and lived out his days in Norway.

Dime was bred to Daisy, a bitch thought to be descended from the Tige and Skip pups, owned by Thomas Everett of Norway. The famous Dime Danforth was produced from this mating. Owned by James Danforth of Norway, the dog represented the best attempts to develop a line of superior fox hounds through the interbreeding. Stories of his endurance and speed spread throughout New England. Dime Danforth was larger in size than many of his forbears, had a blue and tan ticked body, and was superior in every aspect when compared to any hound he was hunted with.

Dog owners from all over New England arranged to have their bitches bred to Dime Danforth. (Dime Danforth's most famous son was called Red Dime. Red Dime got Red Spot out of Daisy, then Red Spot got Gledhill's Tomey out of Fanny. An inbred Buckfield bitch named Peggy was bred to Tomey.)

Found taped inside a volume of *History of Buckfield* is the following information: "The first cross of Buckfield Hound by George H. Record of Buckfield, Maine, 1886—Austin Royal, female, George. Records, male—

Page 5 . . .

# Can You Place It?



Last month's **Can You Place It?** was a photograph of the Burnham & Morrill Corn Canning Factory which used to stand in Harrison. The perfect mirror image was submitted by Red Gauthier of North Buckfield, who says it was taken by his sister, using an old Brownie bellows-type camera, during the 1940's. The view is across Long Lake from the old Smith boatyard.



## BitterSweet

*The Magazine of Maine's Hills & Lakes Region* • R.F.D., Box 24, Buckfield, ME 04220

**SUBSCRIPTIONS:** \$9 / Charter Subscribers \$8 / Canadian & Foreign \$2 per year additional  
Please allow six weeks for delivery

**For Myself:** Name .....

Street/P.O. Box ..... Town ..... State ..... Zip .....

**For My Friend:** Name .....

Street / P.O. Box ..... Town ..... State ..... Zip .....

☐ Gift    Gift card from .....

**For My Friend:** Name .....

Street / P.O. Box ..... Town ..... State ..... Zip .....

☐ Gift    Gift card from .....

**Please Print**

Free audio editions of **BitterSweet** are now available for Print Handicapped readers  
from VOICES, Inc., P. O. Box 603, Bethel, ME 04217



... Page 3

recorded by Fred C. Moore—year 1902." The book was owned by Fred L. Parks and beside his signature on the flyleaf of the book is the date 1921.

As the Buckfield strain began to be crossbred, a half Buckfield/half Byron hound named Jim Blaine was whelped at South Paris, Maine, and was eventually owned by Richard Seely, Portsmouth, New Hampshire. The dog went on to win many prizes in field trials.

Ben Butler was yet another well-known hound who won many a field trial. Blue and tan mottled, he was born within thirty miles of Buckfield and appeared to carry some of the original Buckfield Hound blood in his veins. He was owned by the Brunswick Fur Club.

Other hand-written information gives the pedigree of an R. H. Norton pup as: great grandmother Little Ginger owned by T. H. Gledhill, grandfather Tommy (or Tomey?) owned by T. H. Gledhill, and father Buckfield Joe owned by Martin Begin, great grandmother Little Sallie owned by T. H. Gledhill, grandmother Flo owned by George Robinson, and mother Speed owned by Frenchman.

The name of T. H. Gledhill crops up frequently in the history of the Buckfield Hound, and his return address shown on an envelope addressed to R. H. Norton, 223 Bridge St., Westbrook, Maine, and dated as nearly as can be determined June 12, 1926, is Buckfield Kennel, T. H. Gledhill, Prop., Phone No. 12-X, Lewiston, Maine.

Names of Buckfield hounds out of the past, along with their owners, include Shaggy Dick, Tomey, Little Ginger, Rockett, Little Bose and Little Sallie, all owned by T. H. Gledhill; Sport by Dan Hammond, Norway; Teasor by William Bumpus, Norway; Gyp by Caleb Snell, Turner; Buckfield Joe by Martin Bergin, Lewiston; Rover by Charles B. Chandler, Turner; Dasey by Tom Everett, Norway; Lucy by Si Gammond, Canton; Smut by Green Libby, Yarmouth; Mollie by Robinson, Welchville; Flo by George Johnson; and Speed by Mr. Jeffries, Lewiston. Other dogs mentioned are Bone, the bob-tailed tramp dog; Nellie; and Little Black Joe.

During the depression years of the 1920's and 1930's, fox hunting was still an activity in which men in Buckfield and the surrounding areas had an interest. Money was scarce and fur buyers paid well for a

good pelt, so a skillful hunter with a good dog could make it well worthwhile to go afield after the wiley fox.

After a hunt, sitting around a wood-fired iron stove in the glow of lamplight, the talk was often of the day's doings—whose dog ran the best; the timbre of the dog's voice when it changed from a cold trail and was hot-trailing a fox; how well the pads of the dogs' feet held out; and, of course, who had the best hound. Meanwhile a hound or two would lie on the floor behind the stove, a leg twitching occasionally and a smothered yelp sounding through the room as they dreamed of bounding over the snow fields with the fox scent strong in their nostrils drawing them on.

The dogs were usually black-and-tan, blue tick or red tick, or sometimes a little of all; and there was doubtless many an unsung hero of a dog that traced its lineage back to the wanderers who arrived in Buckfield and stayed to make the town famous for its fox-hunting dogs. □

*Mrs. Parks lives in Buckfield where she is a reporter for The Lewiston Daily Sun and in the real estate business with her husband Norman.*

—cont. next month—

## BitterSweet

RFD, Box 24, Buckfield, Me. 04220, (207) 336-2517

Michael & Sandy Wilhelm Publisher & Editor  
Nancy Marcotte, Copy & Production Editor  
Tom Stockwell, Advertising Manager  
Lottie Record, Distribution Manager

**Subscription Inquiries:** Write above address or call 207/336-2517. **Rates:** U.S. Territory & Possessions \$9/12 issues. Newsstands 95¢/copy. Canadian & foreign addresses \$11/12 issues.

**Contributions:** We encourage the submission of manuscripts, artwork & photography. We ask that all material be from local contributors or of local interest. Please submit to The Editor, **BitterSweet**, at the above address. We will return your material if accompanied by a self-addressed, stamped envelope. Payment is made following publication. **BitterSweet** cannot be responsible for unsolicited material.

**BitterSweet** is published the first week of each month. All rights reserved. Printed in U.S.A. by Western Maine Graphics, Inc.

**Editorial Closing:** Six weeks prior to publication.  
**Advertising Deadline:** One month prior to publication.

# THE MAKING OF A MUSICAL:

The stage is bare; the auditorium is cold. Thirty-five people sit, listening to the quiet talk of one man—an unimposing figure with a soft voice, rumpled jeans, and ruffled hair. He has everyone's attention.

They fill up the stage—ordinary people: young, old, tall, small; students, teachers, homemakers, nurses, businessmen. The director gives them basic stage orientation directions: downstage, upstage, stage right. Assistants follow him. The stage manager explains the taped lines on the floor where the set will be: this is the porch, there the fence, here the clothesline.

Voices are warmed up. The chorus vocalizes with a very talented young conductor and his accompanist.

The songs are the first things learned in this musical play. Written by Rodgers and Hammerstein in the 1940's for Broadway, the tunes of *Oklahoma!* are familiar, but not easy. Interwoven harmonies have been taught in other rehearsal times by the choral director. She's a petite and youthful music instructor, and an exacting professional in rehearsals—whipping these singers from church choirs and school choruses into perfect musicians for the performance; then ensuring that the amateur orchestra will be equally as good.

The chorus and the cast take uncertain positions on the empty stage. They run through the music once, twice, learning all the cues. Then the director begins to move them around: "Laurey" and "Curly" here, "Aunt Eller" over there. Face this way. Enter at this point and move down here.

The cast moves, following the ideas in the director's head. There are jokes, but everyone's taking it seriously. Some people know what he wants, some don't; but all are learning.

The director is looking at the whole group, balancing the players and their movements. He seems aware of everyone's position. He is weaving the fabric of the whole image.

They sing again—this time in position. The two separate processes of music and

stage are beginning to be put together, the rough edges smoothed out. At the same time, other things are going on. The lively stage manager directs a few props into position. A dedicated, pixiesh costumer with tape measure in hand pulls one or two people away from the throng for measurements. Somewhere, someone is building sets and sewing costumes; a dance instructor is choreographing steps.

The director is putting some of these pieces together now. The cast runs through a song again. Spoken lines that fit in around the song are almost learned. Rather timid players are just a trifle more confident. The rhythm has been picked up.

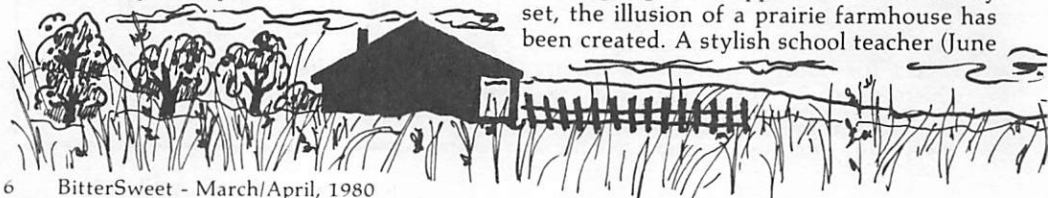
Suddenly, instead of a large, unwieldy group of individuals, there appears a crowd of fresh-faced, broad-voiced "Oklahomans" singing—"We belong to the land, and the land we belong to is grand!" Echoes of the winds of Oklahoma fill a little auditorium in Maine.

But the director isn't done with this scene. Now he wants to refine it. He gives cast members key words, motivation, reasons for what they're doing. He explains the ins and outs, ups and downs, as he molds a great variety of talents. He paints a picture with words and body language to give them the small details, the gestures—further refinements. He urges them to "improvise a little" and the enthusiasm builds.

Just as the music director has elicited their attention and their musical abilities, the stage director elicits their response and their characterization of prairie folks. The people are all involved. Two hours have flown by.

The chorus is dismissed and the principle characters begin a little more personal work on specific scenes. The director listens to them, offers a few suggestions, moves around in their roles, persuading them by the influence of impression as to how the parts can best be played.

The pure emotions begin to be defined: hate, love, fear, jealousy. Something amazing begins to happen. Even without any set, the illusion of a prairie farmhouse has been created. A stylish school teacher (June





# OKLAHOMA!

by Nancy Marcotte

Sawicki) begins to speak the dialect of a plain farm lady; a tall, distinguished looking man (Tom Foley) appears to be her suspicious farmhand.

The lead characters play off against each other. A new mother, and music teacher (Kathy Doughty) becomes Laurey the prairie girl. The sweet tones of her solo fill the auditorium. It's apparent that this play is much more operetta-like than previous performances: played to the audience and intended to please. Curly, the cowhand, emerges from the very opposite demeanor of a print-shop treasurer and choir director (Peter Allen) whose previous theatre experiences have also been far removed from Oklahoma's plains (*The Lady's Not for Burning* at Bates College; *Oliver* with the Ellsworth Players, for instance).

These actors don't get paid. The set-builders and costume-makers are all volunteers. This is not "professional" theatre in the usual sense of the word (although the results can be). It's much more the atmosphere of Mickey Rooney and Judy Garland in all those '30's movies: "Come on kids, let's put on a play!"

What makes it all work? Benny Reehl, the indomitable stage director, says, "It's very exciting. Very few activities exist today where you see this diversity of people giving up so much time to work on a unified project like this. It's total illusion in the early weeks—people are sacrificing, their families are sacrificing. It takes a lot of concentration to work through the rather plodding direction. There's not much magic at first. Then the genuine enthusiasm happens—these people are wanting to do this; they're not professionals.

"I really admire someone who can come here and spend 2½ or 3 hours after an 8-hour day. You've got to really want to do it. It's very different from what most people do."

The former mime troupe director and mentor of the three previous Oxford Hills

community musicals talks about all the facets of personality involved in the making of successful productions that raise money for the musical activities at the school. "People are going through this process in other areas, too. Someone is making hats and all of a sudden they get to see the person who's going to be under the hat. The same thing happens to the set-builders, and the orchestra. When they get together and see how hard the others have been working, it pushes them to a higher level of effort... the people up there really become a family in Oklahoma."

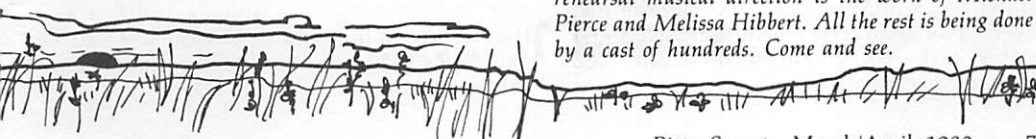
Cynthia Wescott, music director, feels that one of the strongest reasons for having a school-community project like this is the rapport that the school develops with the community. "Kids get to work with older people (which is their future); community members get to come into the school and see how we do things. And they work really well together. That's what education is supposed to be all about."

Mrs. Wescott sees that when 185 people try out for a play and the directors can find the calibre of talent that they have found here, it's absolutely amazing. "New York can't think it has it all," she says, "because we have a piece of the action."

She stresses the inspiration of the involvement. "It takes a lot of time and energy, but it's worth it in the end... People come in here with personal problems, and they can leave them behind. Besides, this has been such a blah winter, *Oklahoma!* will make all the difference."

If you need something to raise your spirits this year—or even if you don't—you will be astounded by the exciting, professional musical production of *Oklahoma!* Watch for it at Oxford Hills High School on April 10th, 11th and 12th. □

Set-construction is being undertaken by Dennis Dreher; Barbara Gasser is the dance instructor; stage management is being done by Alison Whitney; rehearsal musical direction is the work of Michael Pierce and Melissa Hibbert. All the rest is being done by a cast of hundreds. Come and see.



# Folk Tales

## As The Twig Is Bent

by Ginny Rice

### The Seventh Generation of the Seventh Settler of Waterford is still driving steers.

Charles had a way with 'em, different ones have said appraisingly. And, with a knowing nod, most agree that he always manages to get some size to 'em.

"Critters" have been a part of Charles' life ever since his Waterford childhood, being raised on a farm at Rice Hill.

Back then it wasn't uncommon to have a pair, perhaps two or three pair, of "handy" steers or what we now call working steers. They were an important and necessary part of everyday life—used for lugging out dressing, plowing, hauling hay ricks—sharing the workload of today's tractors and modern farming equipment with a pair or two of work horses.

As a boy, Charles learned how to handle these animals and he learned the responsibilities that come with it. He experienced the pride of yoking up his own first pair of steers and the sometimes hopeless frustrations of the lessons with the gourd stick teaching them "haw," "gee," "backst," and "whoa." It was far more personal an experience than learning how to drive your first tractor. There were chores, morning and night. He grew to know his working partners well and they in turn got to know him.

I don't know how many times he "broke" a new pair of steers.

Charles married Ruth Buswell and he moved to an apartment in Norway. It must have seemed strange to have no chores, no critters. They started their family—first George, then Carol. Soon Ruth and Charles looked for a home of their own, a place where they could have a cow, maybe a pair of steers for George.

The learning began again with the next generation. Both children learned the responsibilities that having critters brings.

A Guernsey cow, Blondie, was part of the family for a number of years. George had several pair of steers, learning the care just as his father had. He favored the Red Durham breed and had one pair that I

remember as being huge and nice looking... and handy.

Not all experiences were happy. George once had a pair of twin bull calves and was so please with them, for he was sure they would grow to be fine animals. One morning when the family went out for chores, they found that one had hung itself, getting caught up in the rope hitch. There was heartbreak and anguish. Eventually another calf was found to make a pair, but things were never the same. A tough lesson was learned on the frailty of life.

George grew up, went on to school, married, and soon he had a son and a daughter of his own. The family moved throughout New England following his work in construction. I think it was always in the back of his mind sometime to find a home where we could have a cow, perhaps a pair of steers for our son Michael.

Eventually we settled in Norway Center. It wasn't long before George bought Michael and Georgia the first pair of steers that would come to live on our farm. They were a pair of Holstein calves Michael named Light 'n Lively, and the learning process was starting all over again.

Grandpa Charles was pleased to see his grandson "driving" steers. So pleased, in fact, that he made a yoke for them. All hand carved, sanded, with steam-bent bows—what a lovely and lasting Christmas present it was.

A few years later we were all invited to a bow-bending. It's quite a thing to see. The bows are steamed and then carefully bent around a log of desired size. It's tricky work, since they can split or break at any moment.

Georgia has a Jersey cow, Star, who has been with us five years now. Michael has had Light 'n Lively, Jack and Ringo, Sparky and Lucky, all Holstein steers, and now has the pair of Brown Swiss—Smokey and Bear—that he's been hoping for. George has had a pair of Red Durhams and at one time had a three-team hitch.



I imagine these Brown Swiss will be Michael's last pair of steers at this farm. Perhaps some day he'll look for a place where he can have a cow, and maybe a pair of steers on his own.

"As the twig is bent, so shall the tree grow." That saying is true for us, I guess. The seventh generation of the seventh settler of Waterford is still driving steers.

*Ginny Rice  
Norway Center*

## You don't say

### LITTLE, LITTLE HULTA

Hulta was 9 when her mother died and 12 when her father also died, leaving her and her brother and sister orphans. So often Hulta told me about her father's funeral, how she wondered, "What now? What is going to happen to us?"

It could have been as long as 90 years ago, in the days when people took good care of their young ones, but Hulta was no longer a young one; she was 12 years old and had her dreams—not only bread, but butter on it.

A young couple came to the orphanage in Finland to look for a girl to be a companion to their 14-year-old daughter and also to be a maid for them. There were two girls older than Hulta and Hulta was very small. "If I get my foot in their house, butter it's got to be," she thought.

The couple was very pleased with the two older girls, but they brought all three to the back yard of the couple's home. First, one of the older girls walked up the front walk. There was a broom lying across the walk and she stepped over it and walked up to the front door. The lady let her in.

Hulta said, "Please let me go next." As she walked up the front walk, she came to the broom. She bent to pick it up and brought it to the front door and leaned it against the wall. The lady opened the door and let her in.

The third girl came up the walk. When she saw the broom, she kicked it across the walk and said out loud, "The lazy maid they had left her broom..."

The lady went to Hulta and said, "Come, Hulta, wouldn't you love to live with us?"

*H. S. Kenealy  
South Paris*



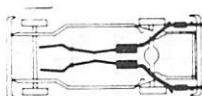
175 Main Street, Norway, Maine 04268  
(207) 743-9005

Rt. 302, No. Windham, Maine 04062  
(207) 892-8559

17 Washington Street, Sanford, Maine  
04073 (207) 324-9243

### LIFETIME GUARANTEE

(for as long as  
you own your  
American or  
foreign car)



### KEN'S AUTO SERVICE

23 Fair St. - Norway, Maine - 743-8256



**SMITH'S**  
Shop 'n Save

Quality  
and Service

**Oxford Plaza  
Route 26  
Oxford, Maine**



*Brown's*

Apparel Shop for fashions

**Spring Dresses  
Sportswear  
Skirts and Blouses**

*feel free to browse*

190 Main Street - Norway - 743-2151

# East-West Wilderness School: "A Community Where Man is a Visitor . . ."

*by Richard B. Kent*

**". . . we have become pretty well removed from the foundation of humans as a species . . . too sophisticated, too civilized, so removed from the earth that we are out of touch with who we are or what we are as animals . . ."**

There exists a school, a unique institution, in the mountains of western Maine that introduces and educates students, both young and old, to the wilderness . . . a wilderness few have a chance to really know.

The East-West Wilderness School lives in cadence with the ethics expressed in the Wilderness Act of 1964. In this Act, Congress defines a wilderness as "an area where the earth and its community of life are untrammelled by man, where man himself is a visitor who does not remain." From topographical map navigation and "bushwacking" expeditions, to the studies of natural ecosystems and an ecological ethic, the East-West Wilderness School heightens a student's knowledge and thereby his enjoyment of the wild outdoors.

"Enjoyment," states EWWS Director Bob Elliott, "is the school's primary concern." And, as students from the school enthusiastically attest, the program is truly a joyous learning time.

Whether backpacking through Maine's Longfellow Mountains or one of our country's national parks like Yellowstone, East-West Wilderness offers a classroom in the dynamic setting of the natural world. The staff of the school is composed of competent leaders who have committed their talents and energies to both a profession and a life-style.

As Director of East-West Wilderness School, Bob Elliott adds an enthusiasm for the wild outdoors that is nothing short of contagious. His background in outdoor education is formidable. Prior to founding East-West Wilderness School, he held the position of Assistant Director of The National Outdoor Leadership School (NOLS). While with NOLS, Elliott was head naturalist, a field instructor, and Director of the Alaska branch of the Wyoming-based

school. He holds a Masters degree in Ecology and Geology and taught seven years of the various natural sciences in Massachusetts's public schools. Elliott's knowledge and love for the wild outdoors began at an early age. He is a native Mainer and was raised on a farm in Maine's western woods.

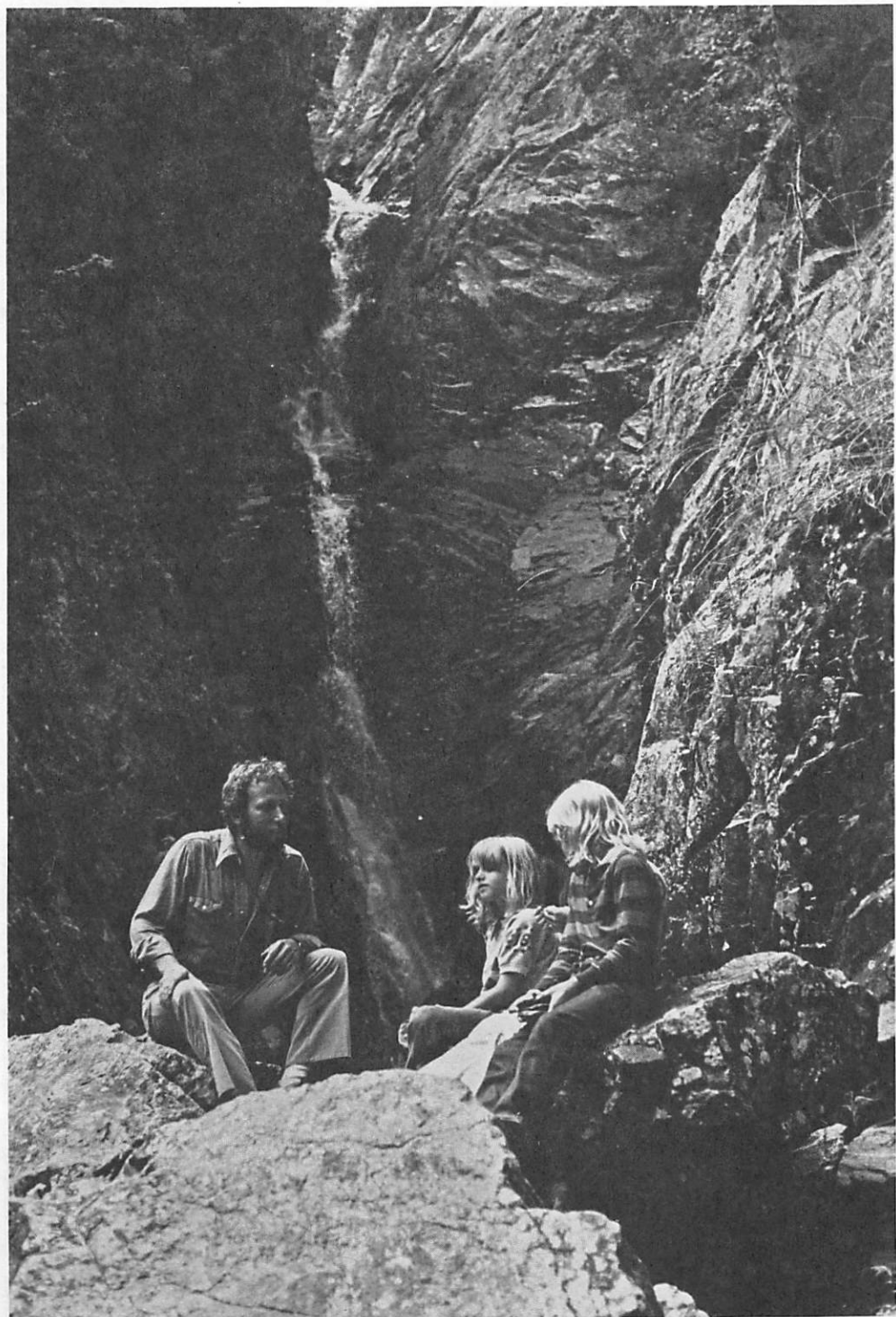
Elliott readily admits that he's somewhat of a purist. And he adds, with a smile, that being such "can sometimes really be a pain." Pain or not, students benefit greatly from this purism. For example, when backpacking, groups try to avoid hiking on populated trails or, as Elliott refers to them, "wooded highways" and stick to routes determined by the instructor and the group. The total experience is enriched by this approach.

"We do have a right to be out there," Bob Elliott exclaims. "Man is as much a natural part of the wilderness as a deer. We as humans have the intelligence to minimize our impact on a certain area. We have that responsibility as animals and as members of the natural community."

To insure that all ages have a chance to experience the wilderness, East-West Wilderness provides a wide selection of programs. Courses range from weekend pursuits to three week adventure trips. A core curriculum is covered on all courses and is applied in purely practical situations. The average cost per day is around \$23 and this fee includes instruction, food, transportation, and most camping gear.

The coeducational groups are kept small, to not more than ten students and two instructors. The smaller groups "provide for individual needs, environmental integrity, and interpersonal communication." The curriculum includes minimum impact camping, natural history, and various outdoor living and leadership techniques.





*East-West Wilderness School's Director Bob Elliott with some younger students admiring the falls on the upper Ellis River*

## The wilderness of Maine's western mountains — "a fragile treasure"

Though the programs are total learning experiences, time is set aside for the individual. On the three week courses a two day solo is included. This is not a survival course, but rather "a time alone to reflect, to experience personally the natural environment and the company of oneself."

Minimum impact camping is seen as "a very important aspect of the school's curriculum." Basically, minimum impact camping is a variety of techniques which allows one to live and travel in the natural world and leave little or no sign of one's having camped at a particular site.

"There is a *thrill*, believe it or not, in leaving a place where you have camped looking as beautiful as when you arrived," says East-West student Pixie Williams. "I never tire of it; in fact it was more thrilling for me with each passing day. It's called low impact camping—a dry, rather pedestrian phrase for what I truly think is camping with love."

"I find it offensive," says Elliott, "to see old fire scars, rocks that are blackened, tin cans left lying about and toilet paper strewn in the bushes—along with the reason it's there! It's not an enjoyable thing for me to see that sort of lack of respect."

And, as Elliott points out, preserving the wilderness is the foremost reason for East-West Wilderness to emphasize minimum impact camping.

"There are going to be fewer and fewer outdoor recreational areas in years to come unless we learn to take care of what we have. We've just got to work on that."

Along with minimum impact camping, East-West Wilderness programs focus on the environment and its natural history. The identification of flora and fauna, studies of natural ecosystems, geology, and weather, as well as discussions concerning ecological ethics take place in such alluring places like bogs, meadows, caves, or just around the fire in the evening.

East-West Wilderness programs familiarize students with all aspects of the environment. Elliott stresses that it's important that we understand nature and learn better to coexist with her. Too many go into the great outdoors to conquer this foe—which is our fear, because we are just not comfortable with the natural community.

The curriculum is rounded off with such subject areas as group dynamics and travel techniques. Various leadership and safety hints are studied in practical situations as well as in discussion groups. All aspects of outdoor travel techniques are considered including backpacking, energy conservation, trail techniques, map reading, compass use, route finding, and navigation.

East-West Wilderness programs can be applied a college credit courses from some



"...to cherish we must see and fondle, and when enough have seen and fondled, there is no wilderness left to cherish"

—Aldo Leopold (the upper Ellis River)



*"The wild outdoors is really an enjoyable, educational, and lifetime thing . . . from whence we came."*

schools. There are also plans for a course specifically designed for secondary education teachers. High school students may also receive academic credit if the high school contacts Bob Elliott. The education acquired will certainly be an asset academically, but even more for the students' future enjoyment and understanding of the outdoor world.

"One of the reasons I'm doing what I'm doing is that I have a feeling that we have become pretty well removed from the foundation of humans as a species: that perhaps we are too sophisticated, too citified, and so removed from the earth that we are out of touch with who we are or what we are as animals," explains Elliott.

"The wild outdoors is really an enjoyable, educational, and lifetime thing." He pauses and reflects for a moment, then shrugs his shoulders, "From whence we came . . ."

For information, contact East-West Wilderness School; Bob Elliot, Director; RFD, Hebron, Me. 04238.

*This is the second in a series on area centers for environmental studies.*



*Richard Kent lives on Swain Brook in Rumford.*



**TWIN TOWN GLASS**  
 Insurance Replacements  
 Complete Auto Glass  
 Store Front Repairs  
*For All Your Glass Needs*  
 45 Lower Main St. - Norway 04268  
 Fred Campbell - 743-6478  
 Broadway - Farmington 04938

## Family Fabrics

227 Main Street · Norway

*(The Little Green Store  
 Beside the Old  
 Town  
 Clock)*



**"Person-to-Person Service"**

Complete Insurance Service:  
 Personal • Business • Retirement  
 Life / Health / Group

# wjw

**W. J. Wheeler & Co., Inc.**  
 South Paris, Maine 04281  
 207 / 743-8927

WATCH FOR SPECIALS  
 IN OUR CIRCULARS



## SEARS CATALOG STORE

# 743-5181

Twin Town Plaza, South Paris



# Recollections

## Seward Stearns: A Paris Hill History

... in which one of the Hill's most revered inhabitants  
has his say on activities past and present—

*Paris Hill, June 21, 1979*

In the 1750's a small group of people obtained from Massachusetts a grant for a piece of land and came to Gloucester (now known as New Gloucester), Maine, to find that the location of this grant was for property on what is now known as Paris Hill.

The first log cabin was built on one of two places: either north of the old cemetery on land now owned by the Adm. Kimball estate, or on the land of the Carter estate, where the old Carter house now stands (built in 1789, now owned by descendants of the Carter family—Mr. and Mrs. Eric J. Bucher—who have kept it as it was when built).

Lemuel Jackson arrived on the Hill in 1782 and built the first saw mill and grain-grinding mill in the town, on Stony Brook. The saw mill had the only kind of saw that was known in those days, called an up-and-down saw. The grain grinder I know nothing about, but it would have been very crude.

The first lumber sawed in the mill was used to build the Old Carter house and the grinding mill saved the people on the Hill from carrying their grain to Gloucester on their backs to have it made into flour.

Of course all the homes were then made of logs. After the logs had been put into place, the spaces between them were filled in with blue clay to keep out the wind, rain, and snow. Chimneys were built of flat stone laid in blue clay and the ground was the floor. Platforms of logs were built at eaves' height and this is where people slept, reaching them by a ladder.

By the late 1700's and early 1800's, quite a few more people had arrived on the Hill and most of the land that is now known as Paris Hill was owned by either the Hubbards, Cummings, Hammonds or Rawsons.

Work was then started for the Village we now have, but let us not forget that at that time things moved slowly since everything

had to be done by hand. More houses were built and by the year 1793 the people on the Hill asked for an act to incorporate the plantation named No. 4 into a town by the name of Paris—and this was done.

The famous old church has a long history. It was founded in 1790 by Rev. James Potter. In 1791 or 1792 Rev. Potter laid out the foundation for the church in its present location and in November, 1791, Rev. Elisha Snow united this church with the Baptist relations. It had a membership of 12 males and 16 females and church meetings were held in various homes on the Hill. In 1794 Rev. James Hooper came to Paris and on the next June 25th was made minister of the town; and he remained as such until 1838.

In 1803 the first Baptist meeting house was finally built. The building was dedicated on May 30, 1894, and stood until 1838, at which time it was taken down and the church that stands on the Common today was built. That was over one hundred and fifty years ago.

After the 1803 church was built and Paris had been chosen as county seat, \$400 was given by the people to fix up the basement of the building; Court was held there until the present court buildings were built in South Paris. The basement was also to be used for town meetings.

The first county building to be built on the Hill was an old log cabin constructed in 1810, which was used for a jail until 1822-23, when it was replaced by the stone jail which still stands. The Court House, the County office building, and the jailer's house (now known as the Brooks house) were completed during the next few years.

In 1893 it was voted to move the Court and County seat to South Paris, and this was done as soon as the buildings were completed.

In 1808 the Hubbard House was built and used as an hotel for many years. The third floor was used for a Masonic Hall at one time.

In 1861 Mr. Henry F. Morton moved a business that he had started in West Sumner to Paris Hill, and organized Paris Mfg. Co. to make sleds, step ladders, wheel barrows, folding tables, and baby carriages. It is understood that the people of the town raised \$3,000 to buy a steam engine for this factory, which employed twenty-five to thirty people.

Then in 1882, after the railroads had come to South Paris, Mr. Morton moved the factory to South Paris to be near shipping points. The name was changed to Paris Mfg. Co., which is still used today.

In 1856 the Paris Hill Building Association bought land of John R. Merrill. The Academy building was erected the following year. When the law was passed for free high schools for large towns, the Town of Paris voted a free high school at South Paris and it changed the school situation so that in 1901 the Academy graduated its last class and closed its doors. When Percival J. Parris retired and came back to his old home, he did many things to keep up the building, but after his death nothing was done for many years.

The next business to move to South Paris was the *Oxford Democrat*. George Atwood and Arthur Forbes built the Billings Block and moved the paper to South Paris in the year 1895, and remained there until it was sold to the *Norway Advertiser*.

At this time another change came to the hilltop. With all the recent moving, a great deal of property came up for sale, and many people who wanted summer homes for their families bought the old houses and built them over to fit their needs. The Hamlin home was built over to take summer guests, and Hubbard House took over the Mallow for added rooms. Dr. Charlotte Hammond remodeled the George Hammond farm house for a summer sanatorium for elderly ladies and called it The Beeches. Paris Hill became a summer resort for the next twenty-five years.

At this time many of the heads of these families had passed on and their children were scattered around the country and the property was again for sale. The hill with its country club, golf course, tennis courts and a club house now passed to another

generation of retired family members.

In the year 1902 Dr. Augustus C. Hamlin bought of "Aunt" Emma Cummings the old stone hall, took out the upper floor and walls and, after fixing the inside for a library complete with antiques and tourmalines, gave it to the ladies of Paris Hill.

A misunderstanding came up this past winter between the officers of the library and the remaining ladies of the Village



### THE TREASURE IN THE TREE

Donald Everett of Norway, above, discovered quite a conversation piece in the course of getting in his firewood this past fall. While tramping through the woods, he looked up to see a scythe grown right into the limb of a tree above him.

Mr. Everett doesn't recall having left the tool where, by the growth of the tree, he estimates it has been for over 40 years. But he and his wife Della have been active residents of Milletville on Crockett Ridge since 1933.

The Everetts were owners of the now-destroyed Everett's Shell Station and Ladies Apparel Shop on Norway Lake Road for 12 years, until Mr. Everett's retirement in the late 1960's. They raised two daughters and now have 11 grandchildren and one great-grandchild. Mrs. Everett sells Avon and continues working part-time in the shoe industry (after 45 years at that trade). Mr. Everett takes care of the home where, having cut the scythe and limb from the tree, he now displays his new-found treasure. □

regarding a proposed addition to the Library. This was settled by majority vote in a very satisfying manner. I believe if the Doctor could, he would sanction the settlement.

In the early 1900's the Village organized a Community Club for the purpose of raising money to fix the Common so the lawn could be mowed and the trees trimmed. Some work was also done on the old cemetery and for this club members put on suppers. The Town gave a sum of money and there were several other donations.

At another meeting of the Club the matter of street lights was brought up and a committee was appointed to look into the costs. Then at a later meeting it was voted to have the lights installed. Three or four people said they would pay for light in front or near their houses and the rest of the money was earned by putting on suppers until the Corporation took over the lighting.

Up to this time the Club Meetings were held in the Lincoln Schoolhouse. Then it was suggested to use the old Academy for meetings. A question arose about the sturdiness of the underpinning, as nothing had been done to the building for several years. A committee of three was appointed to look into the using of the building for Club meetings. This was done because the Academy Corporation had not had a meeting for several years and three of their officers had passed on. Members were asked to take the books over to Judge Stearns at Norway to see what could be done to transfer the Academy into the hands of the people of Paris Hill.

In due time Judge Stearns reported that the Club could lease the building for ten years for one dollar a year, with the right to do anything they liked in repair of the building. This lease was signed.

Within this ten-year time, the Village Corporation was formed and the Academy Corporation agreed to turn over all their rights to the Village Corporation. The money in their treasury was to be used on the building, to maintain it for the use of the people on Paris Hill. Very few people now living on Paris Hill know that the Old Academy building was built by people living here giving money to the amount of \$2,800. Others gave lumber and labor. I am told the foundation was built using oxen at that time. The bell in the belfry was given by Hon. Edward L. Parris. The school was opened in 1857 and seventy-eight pupils enrolled. The

last class graduated from this school in 1901. The last trustee of the Academy held a meeting June, 1957 and voted to turn the Academy building over to the Paris Hill Village Corporation. Soon after this the Village Corporation was discontinued and the Town took over all its duties, except the Academy Building which they gave to the Community Club, tax-free. Much work has been done on the building. The downstairs has a nice Community Hall for meetings, the kitchen is well-equipped for suppers, and the upstairs has had a lot of work done by interested members of the Community Club. The walls and ceiling have been painted and the stage repaired so there can be entertainment. The hardwood floor has been put in shape for dances. The lovely chandelier has been redecorated but the oil lamps remain. A lot more remains to be done to preserve the building.

An Historical Club was formed several years ago. Members have held some meetings in the Academy, but of late have been meeting in members' homes. I wish the two groups could be united into one organization—call it what you may. I would suggest Community Historical Society. I believe the Paris Hill Academy Corporation in turning over the Academy intended it for all the people on Paris Hill. If this could be done I believe the spirit of Paris Hill could be kept as it was in the early years of this article.

In setting out new trees on the hill, I have wished more thought would be given to using native trees like the long-lasting Rock Maple and White Ash. We still have some Rock Maples here that are over one hundred and fifty years old. The people on Paris Hill have always had pride in the Village and have kept their homes up in nice shape.

My wife and I have been to school here on the hill and have recently celebrated our 70th wedding anniversary in the house we built thirty years ago to grow old in. We hope we have done our part to keep Paris Hill, Paris Hill.

*Written by Seward P. Stearns  
in his 92nd year*

The water that makes the foam under  
the mill dam is not the water that turns  
the wheel of the mill.



# Homemade



## BEANS

*by Raymond Cotton*

The other night I sat meditating over a steaming plate of baked beans—fresh from a can! I tried to imagine that they were as good as the ones Grandmother used to bake.

I struck out in three straight pitches. It was very difficult to imagine the impossible. But the memory of my last "Church Supper" arose to haunt me. Three kinds of home-cooked beans: red kidney, pea, and yellow eye . . . whopping slabs of home-cured ham . . . biscuits hot from the oven . . . mountainous whipped cakes! With tremendous mental effort I banished the memories to that limbo reserved for unrequited love and broken promises.

Then one day while messing around in the attic I found a long-forgotten earthen beanpot, a relic of older and more halcyon days.

My culinary courage flared up anew. I would try to revive the old art. The stove, the pot, the beans and fixings were now all available.

Grandma's beans took thirty-six hours to cook. The very thought of running my oil-fired oven for thirty six hours chilled my

thrifty Yankee soul. The flame subsided. Another impulse curbed and buried.

But it all flared up again when I spied a slow cooker (genus crock pot) in a discount store. I studied the instructions carefully and on Friday night I fired up the thing and set it to work.

Saturday night—Oh anticipation! Oh re-encarnate pleasure!

Oh disgust! Oh black despair! Oh Hell!

Those beans displayed the consistency of half-roasted peanuts and the succulent flavor of a pair of undercooked overshoes. Oh well, I'd forget the whole thing.

But later, driven by a growing determination not to fall victim to so insignificant a thing as a tiny bean, I took my problem to a ninety-year old friend in a nursing home.

"First off, you ought to have boiled the daylight out of those beans for two hours," advised my friend.

With this and other pertinent advice, I decided to give it another try. During the second hour of boiling I suddenly detected a



strong odor emanating from the kitchen. My beans had boiled dry and burned on but good. Exit one aluminum kettle.

Back to the Nursing Home:

"Going to rain that day, wasn't it? Water always boils off faster when it is going to rain."

She was right! The day after the fiasco had indeed been rainy.

Returning home with my pride intact, I gave it a final desperate whirl. And my luck turned. Perhaps because I followed her advice to the letter:

"Put a pound of good red kidney beans in a large pot with lots of water and boil them hard for about two hours. Then drain off the water, put in fresh, and place them in the bean pot. (My note: better have the crock pot warm at this point or you could bust it.) Don't add anything else now. Just let them simmer in a low oven (or the crock pot set low) for twelve hours. Then add your sugar and pork and bake everything slowly for twenty-four hours."

I boiled my beans Friday morning, put in the fixings Friday evening and cooked them until Saturday night. I determined, by experimenting, that a cup of sugar and a half a pound of pork seemed to give the best results.

On Saturday morning I followed another bit of my mentor's advice: "Saturday morning open the pot up and taste the beans. Mind you don't burn your tongue. Now you can add sugar and salt until they are just right. Keep a-tasting. Remember the best cooks are good tasters!"

On Saturday evening I opened the pot with some trepidation. The results were most encouraging and I indulged myself heavily. One pound of beans is more than enough for one person. It should serve three or four people depending on how high they rate as bean eaters.

Later experimenting indicated that sugar was best added to kidney beans and 50-50 sugar and molasses used for pea beans.

Finally one Saturday night I reached the epitome, the ecstasy, the Nirvana of the creative cook—I tried my beans out on an eighty-five year old cousin when he paid me a visit.

"They don't taste exactly like Grammie's, but Gol-darned near it. How about another dish full? A good big one." □

Raymond Cotton  
Hiram

**SUBARU**

## The Beauty of 4-Wheel Drive

**Subaru 4 Wheel Drive Hatchback**

4 wheel drive has a new look. It's the stylish Subaru with front wheel drive/4 wheel drive and more!

4WD

See one today!

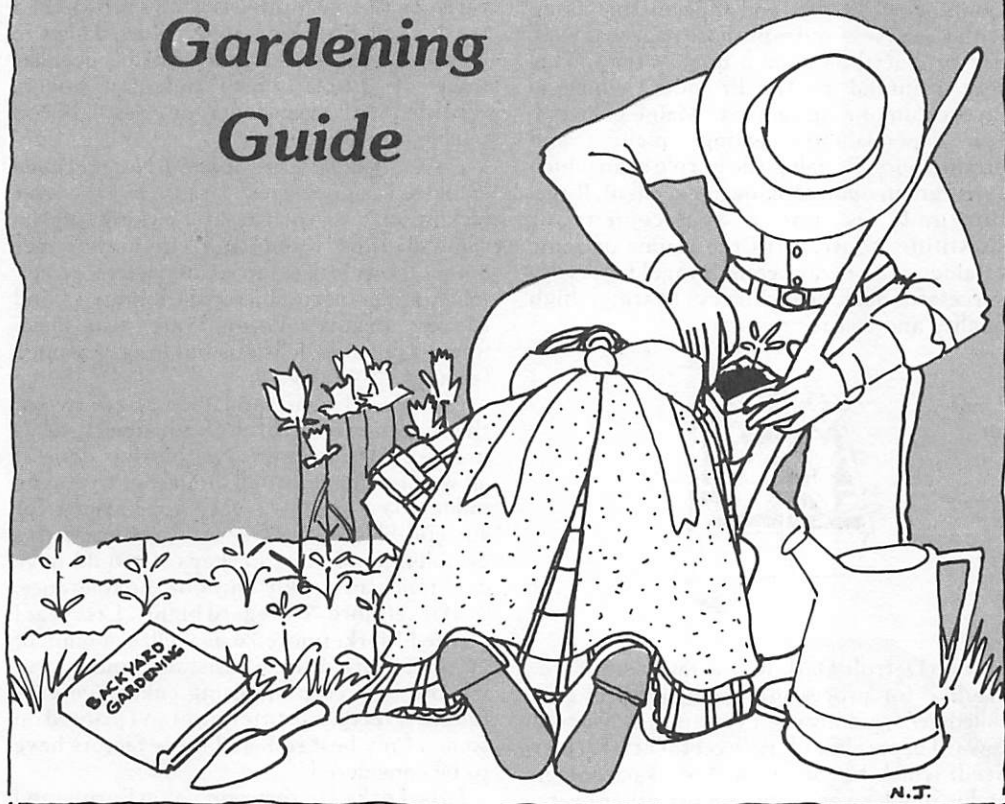
**INEXPENSIVE. AND BUILT  
TO STAY THAT WAY.**

**OXFORD SUBARU, OXFORD, MAINE**  
207 / 539-4427

I LOVE  
MY OXFORD  
SUBARU

OXFORD SUBARU, OXFORD, MAINE

# A Local Growers' Gardening Guide



## PICKING VEGETABLES FOR 1980

"Royal Flush at 4 to 3 is favored; sure to place. Willow at even odds was impressive first three times out but has yet to win this season. Figure Evening Star as the dark horse—a comer, first out of the gate, but needs more track-savvy. Rocking Seven is good on a muddy track."

I'm not a betting man but I've always savored the tout-sheets you can buy at race tracks which give a line on the evening's card as seen by some self-appointed "turf-consultant." The language is in itself race-y. I'd enjoy the job, if no one would take my tips too seriously.

I'll stick to picking vegetables instead; not the mid-summer kind of picking, but the kind one does at this time of year, pencil in hand and a pile of seed catalogues at ones'

elbow. As at the track, it doesn't hurt at all to mull one's choices over, and to try to work into the final decisions whatever guidance experience has to offer.

1979 was not an easy year for gardening. In some cases it was long on education and short on produce. I should like to share some ideas about good vegetable varieties for our growing conditions; and will do so in alphabetical order in case the reader has corn varieties all sown up but wants to see what may be good in cukes without plowing through the entire article. In cases where a variety may not be generally listed in catalogues, I will indicate the seed company offering it. (This is not to endorse the company, nor the quality of its seeds in general, nor its prices or service, etc.)



**Beans—snap:** We grow a variety: Loch Ness, out of Great Britain which has yet to enter the American trade. I have not found an American variety as good. Last summer I planted Tendercrop, Spartan Arrow, Contender, Wade, and Speculator along with Loch Ness and none bore nearly as well, nor produced as good a quality fruit. This year I intend to try Provider, which is favored among quite a few Maine growers. For dependability, eating quality, and productivity, Royalty, the purple bean which turns green upon cooking, is excellent. Royal Burgundy is not a replacement or substitute, contrary to the claims of some catalogues. For wax beans, Sungold was very successful last year; heavy bearing, high quality and disease resistant.



**Beets:** Detroit Dark Red is fairly standard. We like for processing the cylindrical beet called Formanova. Persons indisposed toward beets should try Sweetheart (Farmer Seed) which has sugar beet in its parentage and is much sweeter than most other beets.

**Broccoli:** I'm not a lover of broccoli, but I've raised Green Mountain with good results. Comet is recommended by some local gardeners and Waltham 29 (Johnny's Seeds).

**Brussels Sprouts:** Jude Cross is carried by many catalogues, perhaps because it is an early hybrid; but its eating quality is inferior to that of the old standard Catskill or Long Island Improved. The latter is perhaps two weeks later, but sprouts are best after a hard frost so I don't see any great advantage to an early type.

**Cabbage:** Golden Acre is a very good, early, disease-resistant cabbage. We prepare quite a quantity of kraut, for which Canada Kraut (Stokes) is well suited since it is compact, has small ribs and core. For winter storage the Ballhead types are good. Savoy Cabbage is mild and sweet, very nice for salads, and also stores surprisingly well—the variety Savoy King is the one to try. Michili is reliable for Chinese cabbage.

**Carrots:** The Nantes types seem best for this region. I've also heard favorable things about Chatenay and Touchon, but haven't tried them yet.

**Cauliflower:** Snow Crown does well for early, and Snow Mound is good a little later. I tried a self-blanching type, which failed to live up to its name and also had a peculiar tinge of purple which potential buyers regarded with suspicion. One doesn't bet on purple horses.

**Corn:** Good varieties abound. Northernvee (Stokes) is a good early variety, but the fruit picking isn't as sweet as later pickings off the same planting. Kandy and Xtra Early Super Sweet (both Stokes) make attractive, sweet, midsummer corn. Intrepid (Johnny's) and Market Beauty (Vesey's) are also liked. Silver Queen is delicious but long-seasoned (around 90-95 days).

**Cucumbers:** Dasher and Victory are two of the newer early hybrids, both advertised as multi-disease tolerant. Neither has done at all well for me. I lost all of Dasher to downy mildew last spring (a very good spring for such problems). But Dasher was supposed to be tolerant of this. Perhaps it would have died twice as quickly without the tolerance.

Marketmore 70 I regard highly. Last year I planted Marketmore 76 as well, a version of 70 with more disease resistance and it gave me the best crop of slicing cukes I've ever raised. (I fertilized differently and planted on some of my best soil, and these factors have to be considered.)

**Leeks:** Leeks are very popular in Europe and are starting to gain favor here, I think, as more people cook as a hobby or frequent gourmet restaurants. They're a nice crop: pleasant to watch grow, good to cook, and so I've tried all the varieties that have come to my attention. Broad London is to be found in many catalogues, but I don't recommend it, although my objections to it are rather minor: the top can turn a sickly-looking yellow green and the plant has a very extensive root system which complicates harvest and cleaning. The other variety I shall not plant again is Siegfried. Its top branches out too near the soil surface and consequently the edible part can be as sandy as the Sahara. Try any or all of the others.

**Lettuce:** Among the bibb-types, Buttercrunch and Butter King are excellent. Icebergs don't seem to be raised as much around here, but both Minilake and Ithaca do very well, producing medium-sized, crisp heads. I may try this year the All-America

Winner, Salad Bowl. Black Seeded Simpson is extensively grown in Maine with good success.

**Melons:** New Hampshire Midget and Golden Midget provide melons of the icebox size when nothing else works. Sweet Granite is the surest thing among muskmelons. Last year was poor indeed for melons. Sweet Granite did a lot of cracking around the blossom and stem end (this may reflect soil deficiency complicated by poor growing conditions) but the fruit was sweet nonetheless.

**Onions:** Planting onion sets (the little bulbs) is the simplest approach for most gardeners, and one that is doubly recommended because of the general availability now of an excellent set type in Stuttgarter. This can be purchased at most agricultural and gardening supply stores, and replaces Yellow Ebenezer, the old standard. Stuttgarter is one of the best storage varieties, if properly cured and stored. For a reliable red cooking onion, Southport Red Globe is good, and it stores well. I know of no sweet Spanish variety which can be counted on season to season; sweet Spanish types are very fussy about

growing conditions, and when those conditions are not to be found, sweet-Spanish gets hot under the skin.

**Parsnip:** Hollow Crown is the standard. Be sure to buy new parsnip seed every year.

**Peas:** By now, the edible-podded Sugar Snap is a welcome addition to many gardens. Anyone who has not tried it needs to know that it requires trellising up to six feet. There are many good varieties of regular peas. Sparkle is an early dwarf. I'm not keen on dwarfs, since they ask me to bend that little bit more that really aches. Laxton's Progress is also early, semi-dwarf, and stands adverse weather. Lincoln and Green Arrow are very good for main crop. Wando does tolerate heat, but the eating quality is only average.

Incidentally, if you were puzzled and disturbed last spring to see the tender growing tips of your peas turn limp, fall over, and then blacken, the culprit was probably a flying insect called Tarnished Plant Bug. This creature is about 1/3 of an inch long and has a somewhat shiny but tarnished surface to the back of its wings. It is pernicious, feeding on fifty or more different plant types. In feeding it injects a toxin which blackens or deforms the

  <b>FEEDS</b>	 <b>it's all for you</b> <b>paris</b> <b>FARMERS UNION</b>	  <b>FEEDS</b>
410 Center St. Auburn, Me. 783-1366	5 Portland St. Bridgton, Me. 647-2383	16 Skillings Ave. So. Paris, Me. 743-2383
Rte. 16 Conway, N.H. 356-5669		

## SEED & GARDEN NEEDS

### NOW IS THE TIME TO BUY YOUR SEEDS



### THE GARDEN WAY CART

*A real help in gardening...from planting to harvest time. Why struggle when a Garden Way Cart can out perform any wheelbarrow or "hardware cart" ever made. Capable of carrying 10 times the load of ordinary wheelbarrows.*

<b>MODEL 16</b> Reg. \$77.75 Now <b>\$67.75</b> <b>Save \$10</b> Load capacity ..... 200 lbs. Volume ..... over 2½ bushels	<b>MODEL 20</b> Reg. \$118.00 Now <b>\$103.00</b> <b>Save \$15.00</b> Load capacity ..... 300 lbs. Volume ..... over 5 bushels	<b>MODEL 26</b> Reg. \$166.50 Now <b>\$146.50</b> <b>Save \$20.00</b> Load capacity ..... 400 lbs. Volume ..... over 13 bushels
--	--	---

**THIS OFFER GOOD THROUGH APRIL 19**

surrounding plant tissue. It deforms many flowers, such as asters, daisies, and zinnias, as well as spoiling vegetable leaf growth and fruit. It can be held in uneasy check with frequent applications of rotenone; more potent insecticides are also used.

**Peppers:** Peppers are not easily grown in Maine, particularly in locations where nighttime temperatures regularly fall below sixty. These few varieties appear to be relatively well-adapted to our conditions: Earliest Red Sweet (Stokes), Staddon's Select, Ace, Permagreen and Sweet Chocolate (the last two from Farmer). Of these I like Sweet Chocolate best. I planted it, Staddon's and Ace side-by-side last year (I grew Earliest Red Sweet the year before). Ace and Sweet Chocolate set more fruit than Staddon's, about an equal amount on each. However, the flesh of Sweet Chocolate is twice as thick as that of Ace, meaning that Sweet Chocolate on a weight basis out-performed Ace two-to-one. Sweet Chocolate is also the better freezing variety.



**Potatoes:** Rather than comment on the qualities of varieties, which are generally known even to the casual gardener, I wish to note a serious problem that I encountered this last year: blight in seed that was certified to be blight-free. The seed was purchased from an agricultural supply store in Lewiston-Auburn. I didn't see it packed. When I unpacked it I immediately discarded several potatoes as looking diseased, but I should have suspected worse. I didn't, because I had an implicit (and innocent, in reflection) faith in certification. As it was I complained about the seed I discarded and planted the rest. Result? I had to throw away half of all the storage potatoes I harvested, not because blight struck the tops and worked down, but because the original seed was blighty. I've since talked to other local growers who had precisely the same experience. And, as I understand it, some of the large New Hampshire growers have brought suit against some seed suppliers and/or growers because of bad seed. What can be done? Examine seed potatoes before purchase. If even one or two out of a batch have large sunken areas where it looks as though the flesh has fallen away, reject the seed and seek elsewhere, particularly if those

areas appear darker than the surrounding skin. Buy from established dealers. Complain if stung. But remember that the dealer may well be the victim of sloppy production practices on the part of some seed-grower hundreds of miles away.

**Spinach:** For early, Longstanding Bloomsdale; Mid-Season, America; late, Cold Resistant Savoy. We had edible Savoy out in the garden well into November.

**Squash:** Gold Rush, a yellow-gold zucchini type, has been awarded a 1980 All-America bronze medal. It has the virtue of producing attractive, golden fruit on a rather small plant. But zucchini to my mind is in a class with store-bought white bread: useful to sop up the flavor of something else, but by itself of no account. I knew a lady who had a recipe for what she called Prisoners' Stew. Ingredients? Zucchini and water. In squash of the winter type I look for flavor and storing quality, characteristics which are best satisfied by Acorn and Delicata. The bush types of Acorn (Table King and Queen) are reliable and also save space. If regular Butternuts produce fruit that is somewhat larger than is handy, then try Ponca, which is smaller and earlier than the good Waltham Strain. A very nicely flavored squash which also keeps well is Green Hokkaido (Johnny's).

**Tomatoes:** I planted eighteen varieties of tomatoes last year, and of them, only one produced market-quality fruit (or berry, technically, I believe). That variety proved vulnerable to early blight (*Alternaria*). Isn't that a gloomy way to commence a discussion of tomatoes? I shan't fret you with the details, but rather limit myself to some remarks which I hope may be generally useful. First, it would seem that no truly early tomato varieties have much in the way of disease resistance. The sub-arctic, such as Maxi (Johnny's) fell to blight very quickly, as do other early kinds such as Springset, and even New Yorker, which was highly recommended to me. They will usually bear fruit early, before falling to blight, but I can't make any other claims for them. Secondly, last summer's cool nights (and days, too, frequently) aggravated a condition known, I believe, as "grey-wall." It appears as a hard orange or yellow-green cap on the stem end of the tomato, and this cap is so tough that it spoils all of the tomato that it affects—which may be as much as one-third. Several causes may be at the root of grey-wall: soil deficiency, viruses and cold; or perhaps some



combination thereof. I by chance raised plants of one tomato variety in the field and in out greenhouse as well, and I noted no sign of grey-wall in the greenhouse while the same variety in the field was severely affected. (I have also observed that tomatoes which ripen in under the plant-foliage show less grey-wall. This seems to say that cold is the villain, but that may be too simple an answer for plants are complex and so, accordingly, are their responses. It's quite possible that the cold merely is a factor which when present permits a virus to become dominant, or makes a plant less tolerant of soil deficiencies.

Swift (Stokes) and, to a degree, Nova, were the only varieties of mine that last year did not display extensive grey-wall. Swift blighted, but not as early as New Yorker. Nova, a paste tomato, is pretty resistant to blight and quite early, and so one of the better plants for Maine conditions.

Having not had much luck with tomatoes last year, what to do this? Better Boy is reportedly popular locally, and I may also try Starfire (both of which are supplied by area greenhouses, I believe). Gardener's Delight (also called Sugar Lump by some) is a delicious cherry tomato, low-acid, high-sugar; but it is late and you feel cheated when the front kills it. On casual observation I see no difference between it and Sweet 100. They may be the same. Some seed companies have an irritating practice of changing variety names, perhaps to make it seem that they are offering something different.

*Turnip:* Turnips fall into two classes: loosely, summer and winter. Summer types are planted in spring or early summer. Tokyo Market (Johnny's), Tokyo Cross Hybrid and Purple Top Globe (both Stokes) do well here. For winter, rutabagas are

#### GARDEN BOOKS:

Crockett's Victory Garden • Pruning Simplified  
The Principles of Gardening (Hugh Johnson)  
The Encyclopedia of Organic Gardening • (Rodale)  
**AND MORE!**



**BOOKS • N • THINGS**

Oxford Plaza • Oxford • 743-7197

## Littlefield Greenhouses, Inc.

209 Main St. - South Paris  
743-6301

*We're in the growing business  
and things are blooming!  
Stop by and see us.*



*Featuring*

Harris Seed Co.  
Vesey's Seeds  
Steele's Mastodon Pansies

Stoke's Seeds  
Park Seed Co.

# PERENNIAL POINT OF VIEW

HERS: FLOWERS • SHRUBS  
HERBS • COMPANION PLANTS  
HIS: SPECIALTIES IN WOOD

M'Lou & Peter Terry

Pond Road Bridgton

647-8084

grown; they will store under proper conditions until next year's crop of summer turnips is ready. Laurentian is the prefect rutabaga turnip. For something new, try Culbaga (Farmer) which contains kohlrabi in its parentage. It's milder than rutabagas, well adapted, and doesn't seem as prone to woodiness. Colbaga is good raw in salads.

*Others:* I think we all from time to time try new varieties or vegetable types just for the fun of it. It's like, I suppose, betting on a horse because it has the same name as your 1st grade school teacher: it would be interesting to see how she does as a horse. Last year was my oriental phase. I planted daikon radishes, chinese cabbage, various oriental mustards, pac-choi (cabbage), bitter melon, fuzzy gourds, and the so-called asparagus bean. Asparagus bean is not at all suited to Maine; I didn't even get to see the color of its blossom. As for the other produce, we failed to find a market for much of it. Never have the hens fared so well. They were to be seen perched on mountains of kyona and taisai pecking with a kind of casual disdain, like so many jaded aristocrats who have seen all there is to see in the way of exotic vegetables.

Sources of varieties cited:

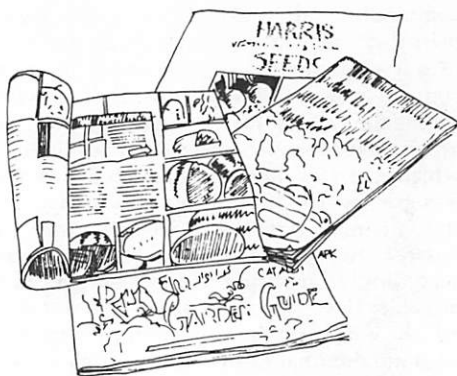
**Burpee Seed Co.**  
Warminster, PA 18991

**Johnny's Selected Seeds**  
Albion, ME 04910

**Farmer Seed & Nursery Co.**  
Faribault, NJ 55021

**Stokes Seed Co.**  
737 Main St., Box 548, Buffalo, NY 14240

**Vesey's Seeds, Ltd.**  
York, P.E.I., Canada, C0A 1P0



## RATING THE SEED COMPANIES

You can't tell a book by its cover. But when it comes to the companies we rely on for vegetable and flower seeds, we have, generally, the catalogue to go on and not much more; at least the first time we purchase.

As with book covers, books, and people, the catalogues run from the sober-sided, all-business kind down to what has to be called outright flashy. I've no objections to photos of rosy-cheeked children loaded down with vegetables they obviously never picked—I draw the line at promos for panty-hose frolicking with strawberries and venus fly-traps; it's too much like Saturday morning television.

In face of such profuse variety, I took it in mind to sort the catalogues out this year, and I meant really sort, not just pile them in alphabetical order for the kittens to unsort. I decided to take a close look at the catalogues and to compare some of the major ones on an organized basis.

How do costs compare? I asked. Is the catalogue arranged for easy reference? And is there a handy index? Does the catalogue

LAWNS  
LAWN CARE
TREES  
SHRUBBERY

**SUNRISE**

**LANDSCAPE COMPANY**

*May The Sunrise Brighten Your Home*

PETER MORSE  
WATERFORD, MAINE  
LOAM 583-4446 DESIGNS

## HILLSIDE GARDENS

Route 4 • Turner, Maine

*Where Plants are Grown to Grow*

HERBS • PERENNIALS  
VEGETABLE SEEDLINGS  
BEDDING PLANTS

Open Daily 9 to 8 - May 1st to June 15th

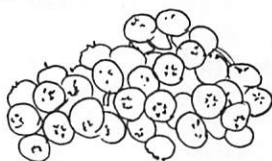
contain useful information about such important plant characteristics as growing time and disease resistance? Is the selection broad enough to include varieties for early, mid-season, and late? Varieties tolerant to heat or to cold? Bush-types and open growing both? Hybrids as well as standard, true-seeded kinds? Does the catalogue contain instructions about how and when to plant, how to fertilize and protect from insect and disease problems?

Questions such as these I applied to each catalogue. If the layout of the catalogue, for example, featured tomatoes first, then peas and cabbage, and I located cukes only after fevered leafings back and forth, I awarded that seed company a zero. If everything fell in proper alphabetical order, providing easy access to the prospective buyer, that catalogue rated a one. Those catalogues with only an occasional stagger out of line drew a half.

Some of my ratings had to be subjective or impressionistic. Someone truly dedicated would have counted plant varieties per catalogue. And some of my ratings were probably the result of a tinge of spleen. I feel that an index, for example, belongs on the last interior page of a catalogue; if not there, then right inside the front cover. Sears sticks the index in the middle of its sales-books, but the paper color is different, at least, redeeming an otherwise questionable practice. Nothing is more frustrating than to lose one's way on the road through tomatoes, peas, and then cabbage, and then to seek help from the index only not to find it. It is buried, you see, under the order forms, which you'll never use because the catalogue is smoldering in the stove.

I also sought to take into account the weaknesses of some companies; the all-too-human craving to make a fast buck on value

not-delivered. If the catalogue offered mail-order service for tools, were they useful ones or obvious gadgets? Were outlandish claims made for ordinary fertilizers packed into small envelopes at ten times the price? Did the catalogue lean heavily on "new," "remarkable," "zesty," "giant," "marvelous"—all, of course, set off with exclamation points? (This dubious practice I termed the "Slush Factor".) I also checked for accuracy, to the degree (not large) that I am prepared to; and even I, not a specialist, discovered outright errors. I found, for example, Russian tarragon listed as an annual. Not at all. Persons thinking of planting some should be warned they may never be free of it, even unto seven generations.



As an aside, I must say that it is quite unfortunate how some catalogues will aggressively promote products but fail to mention this or that prominent quality of a plant that might be considered a sizeable drawback by some. Russian tarragon is such a product; and horse-radish, practically impossible to eradicate, is another. One woman I know has partially cracked this conspiracy of silence. She's discovered that bittersweet (*celastrus scandens*) which overruns part of her property, is described in the nursery catalogues as "strong growing." Now she leafs through the catalogues and X's out anything so described.

Those catalogues committing the sins of gadgetry, slush, carelessness, or callousness, I penalized minus ½ for each sin, unless that sin were flagrant, in which case a minus 1.

Tel. 743-2653



## MARTIN'S REPAIR

Lawn & Garden Equip. | Snowmobile  
Sales & Service



Harrison Rd. - Rt. 117  
Norway, Me. 04268

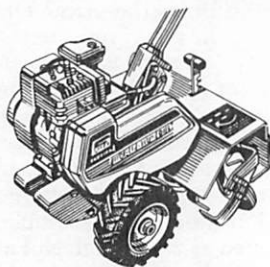


## B & E ORCHARDS

Many Varieties of Apples  
Homemade Donuts  
Cheese • Maple Syrup • Cider  
Honey • Health Foods

Rt. 26  
South Paris, Maine  
743-9391

**MONTGOMERY  
WARD**



**5 HP rear-tine  
tiller with  
power-driven  
wheels**

***All Your Gardening Needs  
But The Seeds***

***Truckload Sales starts March 27***

Sale Prices and Certificates  
on Certain Items

*Pick Up Your Farm Catalogs*

**MONTGOMERY WARD**  
SOUTH PARIS, MAINE  
(across from Ripley & Fletcher)  
**743-5956**

The question of cost took the most work and, to me, the results were the most revealing. What I did was to work my way through each catalogue to extract the prices of a specific weight of the following five vegetables (generally the five most popular among New England home gardeners): beans, corn, cukes, peas, and tomatoes. I took care to compare same or similar varieties. I then added in the handling charge. To convert the results into a useful number, I made the following arbitrary decision: I divided the companies into three groups—high priced, moderate, and low. To the high, I gave a zero. To the moderate, a one. To the low, a two. Then I squeezed all my zeros, halves, ones, and twos together. The best possible score in this scale of rating is ten points. The lowest, minus three.

A minus three catalogue would have no index, no apparent system of listing varieties, no useful information, a very limited selection, and its prices would by sky high. Its pages would teem with seven-in-one kitchen tools that not only shell apples and core peas, but also intermittently reduce one's number of useable fingers.

The tell-tale mark of such catalogues,

## COME TO AGWAY FOR YOUR LAWN & GARDEN NEEDS

vegetable &  
flower seeds  
seedlings  
plants  
fruit trees  
fertilizer



gardening tools  
pesticides  
roto-tillers  
mowers  
walk-behinds

**FARM SUPPLIES**



**A. W. WALKER & SON**  
166 Main Street - So. Paris - 743-2525

**AGRICULTURAL  
EQUIPMENT**





forgetting for a moment the thick layer of slush, is the Pom-Tato, not to be confused, of course, with Cabatoes and the Topeperatoe. Yes, I'm being serious. Some enterprising seed companies are willing to hollow out the common potato, fill the hollow with potting mix, and then plant therein a tomato, or a cabbage in the case of cabatoes, or a . . . And then the catalogue suggests you may plant same and amaze all your friends. Likely, they will be amazed, but probably not for the reasons the catalogue would have you think. But enough. Herewith the ratings:

### Overall Rating

Harris - 8.0	Johnny's - 7.0
Twilley's - 7.5	Stokes - 7.0
Burpee - 7.0	Vesey's - 5.5
Park - 4	Farmer's - 3
Field's - 3	

### Cost Standing

<i>Low Three</i>	
Harris (lowest)	
Twilley	
Vesey	
<i>Medium Three</i>	
Burpee	
Park	
Fields	tied
<i>High Three</i>	
Stokes	
Farmer's	
Johnny's (highest)	

As I noted earlier, the rating process was revealing to me, particularly as it related to cost. First, I discovered more range in cost than I had expected between the lowest and the highest priced seed companies. Harris would cost \$8.15 and Johnny's \$11.30, including handling charges in both cases, for the same amount of the same vegetable varieties, or closely similar ones.

Secondly, I was surprised to discover that I have been buying practically all of my seed from two of the most costly seed companies. How to explain this? Well, to my mind Johnny's and Stokes put out the best catalogues. (If prices were lower by a bit, the Overall Rating would more clearly show this.) The body of information that they contain, both general and specific, is as good or better than that contained in some garden books currently on book store shelves. (And the catalogues are free!) The specific information in these two catalogues helps one make intelligent decisions about

selecting plant varieties. I'm willing to pay more for my seed because I know more about it.

Johnny's also has instituted a practice which I consider highly commendable and wish other catalogues would adopt—a detailed description of climatic conditions at Albion, Maine, where Johnny's varieties are selected. This description lists average date of last spring frost, average date of first killing frost in the fall, average frost-free



season, mean minimum and maximum temperatures for various months, and quite a lot more. What this enables you and me to do is to compare our typical growing season with Johnny's, and this in turn permits us to assess more effectively the listed growing times of the various varieties that Johnny's offers.

Another commendable practice of Johnny's is to make available, at less cost, a mini-packet of seed for persons who wish to plant only a few tomatoes, say, or just want to have a look at three or four new-to-them varieties to see how they compare.

A seed company well-regarded around here is Vesey's, yet my ratings place it on the low side with 5.5. I'm sure the regard is deserved; it is founded, I am told, upon good service and reliable seed. These are qualities hard to beat, but unfortunately my ratings are based on the catalogues only (and have to be since I can't afford to order seed every time a new catalogue arrives.) Vesey's prices are among the low—another hard-to-ignore quality. But Vesey's catalogue itself is only average, containing far too little about growing time, disease resistance, and cultural practices. The selection is also somewhat slender.

On the overall rating, Harris and Twilley scored the highest by combining low prices with reasonably useful catalogues. Park (the Geo. W. Park Seed Co.) is long-established (since 1868), but the catalogue is weakened by some questionable shortcuts: particularly a two-page chart that is supposed to function as an index and as a guide to growing. It is so

## Nothing runs like a "Deere"

- 8 to 50 HP tractors
- tillers
- mowers

### W. S. Abbott, Inc.

U. S. Rt. 2 - Rumford Me.  
364-4035



**Authorized Sales & Service**  
**Ask about demonstrations**  
**and financing**

MAINE-MADE  
MAPLE SYRUP

OLD-FASHIONED  
CHEESE

HOMEMADE  
JAMS & JELLIES

MacIntosh - Cortland  
Red & Golden Delicious

APPLES &  
SWEET CIDER

Mon.-Sat. 8-4:30 p.m.

**COOPER  
FARMS**

Rt. 26 - West Paris, Me.

Tel. 674-2200

crowded with numbers and symbols that the mind shies off like water on a hot stove. Park is also capable of occasional slush.

Farmers and Fields rate low; the result of poor catalogues combined with high prices. Yet I have purchased from Farmers and will continue to do so because the company carries some varieties I value. Farmers, I think, does itself a disservice with its catalogue, which is generous with color work but poorly arranged. Tomatoes, for instance, are to be found on pages 1, 3, 5, 6, 8, and 9. Why not all in one spot? Information about culture and growing time is only average, and poor when it comes to diseases.

Two other catalogues should be mentioned; they don't appear in the ratings because the companies are specialty houses. The Vermont Bean Seed Company sells beans, peas, and some corn seed. The prices run on the high side, there are too many glowing adjectives to my taste, and some claims are questionable. Radishes, the catalogue says, deter insects from bean and pea plantings. Vermont Seed Co. then offers to sell 1/4 lb. of radish seed for \$1.95, an amount that usually costs \$3.50 we are told. I checked several other catalogues. Their price for 1/4 lb. of radish seed was \$2.00 plain. So at Vermont Bean you can save a nickel to buy something you don't need.

However, Vermont Bean does offer a sizeable selection of beans and peas. You may find sought-for varieties you can't locate elsewhere. Buy a quarter-pound from Vermont, and then save your own seed thereafter.

A seed company of an entirely different sort is Hudson's, A World Seed Service. The catalogue contains the most complete listing of unusual plant seed that I've ever seen offered commercially, ranging from ferns and cactus up to large trees. The listing of vegetable varieties is not large, but interesting, because of the often-older types offered. One page is given over to plants raised by the Zapote Indians of Mexico. All plants are listed by common name and by the Latin taxonomical designation; illustrations are frequently also supplied, along with a brief description of the plant. The cultural information, though brief, is to the point. The 128-page catalogue bears all the marks of an individual enterprise pursued with total dedication, which gives it character. I find it very useful as a reference book as well as seed source. The 1980 catalogue costs two dollars and is worth it.

Postscript: the catalogue of Herbst Brothers Seedmen, Inc., arrived too late for inclusion. It deserves mention because the layout is excellent and the selection appears quite good. Herbst apparently does not supply pea seed; however, the prices for green beans, corn, cukes, and tomatoes are very competitive with those of Harris Company, which would seem to say that Herbst's catalogue would appear at or near the top on the overall rating.

**Henry Field Seed Co.**

Shenandoah, IO 51602

**Herbst Brothers**

1000 N. Main St., Newster, N.Y. 10509

**J. L. Hudson Seedsmen**

P. O. Box 1058, Redwood City, CA 94064

**Twilley Seed Co.**

P. O. Box 65, Trevoise, PA 19047

**Vermont Bean Seed Co.**

Garden Lane, Bermoseen, VT 05732

(The addresses for Burpee, Johnny's, Farmer's, Stokes, and Vesey's seed companies are listed with the article Picking Vegetables for 1980.) □

*Meador is a writer and farmer in Buckfield, Maine.*

**Gardens Roto-Tilled**

Spring Cleanups—Lawn Maintenance

**VERN H. MAXFIELD**

Harrison 583-5809/583-2388



**COUNTRY PLEASURES  
PLANT & GIFT SHOP**

Summertime Favorites for Home and Garden  
Wedding Specialists

MAIN STREET FRYEBURG, MAINE 04037

207 - 935-3247

CATHY PETERSON, PROP.

**NORWAY FEED & GRAIN**



22 Winter St.  
Norway

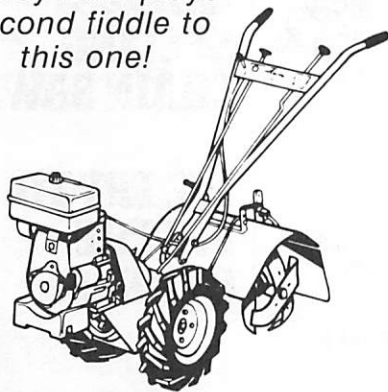
743-9235



# The ARIENS ROCKET

## Best in the Field

*"Troy Bilt" plays  
second fiddle to  
this one!*



### Features:

- Front-mounted engine—rear mounted tines...makes a tilling cultivating literally a one hand operation.
- Swing handlebars—no need to walk in freshly tilled soil.
- Power driven wheels with time clutch—tines can be disengaged for safe movement to new location.
- Two speeds forward—two reversed.
- Equipped to accept electric starter.

and now Ariens has 5 & 8 HP models also.

Rte. 26, Oxford



Tel. 539-4475

**TWITCHELL'S**  
LAWN & GARDEN & WOOD STOVE CENTER

# OXFORD HILLS RENTALS

743-7993

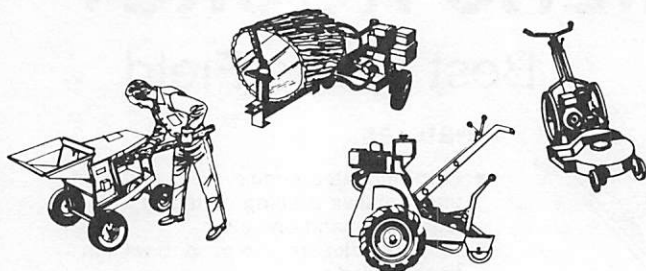
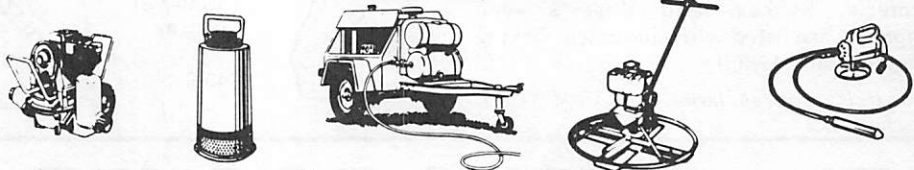
112 MAIN STREET - NORWAY, MAINE

Item	Purchase Cost	Rental Cost/Day
Air Compressor	\$9,000.00	\$45.00
Rotary Drill	695	15.00
Compactors	1100	25.00
Concrete Mixer	1800	25.00
Generator	890	22.00
Heater	410	15.00
Insulation Blower	900	25.00
Power Post Hole Auger	1200	20.00
Pressure Washer	1800	25.00
Chain Saw	500	25.00
Wood Splitter	1800	25.00

*Weekly and Monthly Rates Available*

Automotive Tools, Chain Hoists, Rinse-n-Vac, Concrete Power Trowel, Drills, Floor Polisher, Plumbing Tools, Ladders, Scaffolding, Mud Pumps, Sand Blaster, Floor Sanders, Sewer Rods, Stud-Gun, Jacks, Wheelbarrows . . . **Much More**

Rates subject to change without notice



## GARDEN SECTION

Brush Saws, Seeders, Mowers, Spreaders, Tillers, Chain Saws, Chippers, Pruners, Hedgetrimmer, Lawn Rollers

**Don't buy that tool you use twice a year—Rent it!**

**OXFORD HILLS RENTALS**  
TOOL AND EQUIPMENT RENTAL  
FOR CONTRACTOR AND HOMEOWNER

**WE SELL  
THE WORLD'S  
LARGEST  
SELLING  
CHAIN SAW.**

**WE TRY TO  
FIX THE  
OTHERS.**

**STIHL®**  
The World's Largest  
Selling Chain Saw.



# Flowers For Fun

by Pat Meader

If you want a flower garden, start with the hardiest perennials and go from there . . .

When I was five my family moved to New Hampshire from the mid-west. Settling into an ark of a house, nick-named "the boy's school" by my mother, we found ourselves possessed of an acre of lawn, lovingly landscaped, with a fine old-fashioned flower-garden in the back. Since my mother's previous contact with nature had been mainly on the golf course she never managed the gardening that the previous lady of the house did. Over the years the bounding betts flourished and the tulips dwindled. Tiger lilies and baby's breath constituted the bulk of the crop. Yet even after twenty years, in May and June, the back yard was full of flowers: lilacs, iris, "snow-balls," lily-of-the-valley, violets, oriental poppies, spirea and more.

Perhaps this early introduction to prolific chaos is where I derived my bias, which I may as well state here: The best flowers require the least care. While I've broken that rule on occasion, the bulk of my garden is relatively care-free. It will become even more so as I continue to learn which plants do well in our climate and conditions.

My flower garden tends toward hardy perennials: the spring-blooming bulbs and shrubs, the hardier roses, the old-fashioned tall flowers for summer and fall; with a goodish collection of biennials which, are a God-send after the earlier splash of narcissi and tulips has receded. While few of these can just be dropped from the hand and prayed over, once settled in a proper location they do fine.


The first requisite, of course, is a good soil. Our main garden, established on fallow ground, was spaded up, cleaned of weeds, mulched with old chicken manure and compost, and limed with wood ashes before we set in bulbs and plants. While this sounds like a lot of work, theoretically it is a one-time event, since the bed is a perennial site. If you are dealing with an old flower garden all this might not be necessary.

There is something to the feel of the soil that indicates its health. It should be finely clodded or grainy, though not too sandy, that's why all the mulch. And all soils get worn out over the years. We throw a few grains of "super-phosphate" (0-20-0) into every hole we dig before putting in seed, bulb or seedling, to give the roots a good start, then side-dress with a regular fertilizer (5-10-10 or 6-12-12) when the plants are doing their major growing or whenever they look like they could use a lift. (Since nitrogen is used to encourage the leafy vegetables, spinach or kale, we use a low nitrogen fertilizer on the assumption that we want to produce flowers not leaves.)


A lilac bush was the first thing we planted. Then during our first summer we garnered a number of the more common perennials, mostly from friends and family but also from nurseries and greenhouses in the vicinity. We don't order a perennial from the catalogues unless we are sure it is hardy in our area since the catalogues list plants grown all over the country.

There is one sure-fire source of information for anyone contemplating a garden and that's the next-door neighbor. If the neighbor has got it and it thrived has thrived it should do just as well at your place. In fact, since many perennials, such as iris, benefit from root division every few years to prevent overcrowding, your neighbor may prove a willing source of your first perennial plants. And while you're at it, note where he or she grows those plants: on the south side of the house or in partial shade, in sandy soil or clay loam. Then take your treasures home and duplicate the environment as best you can.


Anyone planting vegetables doesn't pay much attention to the direction of the sun. The garden is laid out right spang in the middle of the sunniest field. Flowers, however, may prefer shade, need shelter from the wind or require something to




SHEEP




HOGS




MAPLE SYRUP



BEEF



APPLES & CIDER



PRODUCE

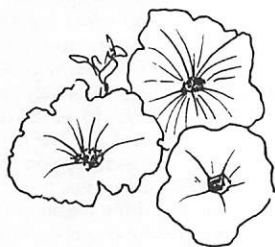
**SUMBUCKTU**  
**FARM**  
BUCKFIELD, ME.  
THE HOME OF QUALITY  
OWNED & OPERATED BY  
**NORMAN & IDELLA JACK AND FAMILY**  
**A TREAT FOR YOU**  
**FROM**  
**SUMBUCKTU**

## IN SEASON

- Maple Syrup
- Feeder pigs
- Lambs

learn against or twine around. Decisions made about planning flowers may depend upon where your garden is.

My oldest perennial garden is next to the south side of our house. In the spring, when most of the plants are in bloom, the sun slides right across that spot until sun-set. In summer, the sun is blotted out by the shadow of the house until late afternoon. Hollyhocks need day-long sun or with shade. So by reversing the two, I've solved my rust problem. And against what do my hollyhocks lean now? The sunny compost heap.



We grow pansies under the east-facing bay window which is shaded from mid-morning on. This helps shelter them from the heat and keeps them from going to seed earlier than we like. We grow sweet peas in afternoon shade, not because they don't like the sun so much as because they, too, need shelter in the heat of summer. We are also able to keep an eye on their moisture requirements if they're near the house. I use old dishwater for this purpose, turning out the dishpan on sweetpeas and pansies alike. (I also have few slugs on my pansies, though this probably has nothing to do with the dishwater here.) Plants that require lots of shade, lily-of-the-valley, violets and wild anemones, are under the lilac bush. Clocking the sun around your house and trees will create a lot of options.

So we have peonies, rugosa roses, tulips, iris and narcissus, columbines, coreopsis and lilies — a good show of color for early and late spring. Then comes time for the biennials and self-sowing annuals. There are several fine biennials, all fairly tall plants, with long-lasting blooms, some of which make wonderful giant bouquets. These are foxgloves, canturbury bells, sweet william, hollyhocks and delphiniums. If encouraged, i.e., given a good, fairly weed-free soil upon which to self-sow, they will continue reproducing themselves forever. Foxgloves self-sow with abandon; so will canturbury bells. Both are not too fussy about having day-long sun, so they are useful against barn or house wall along with mallow and forget-me-nots. The same encouragement for the other three should provide you with alternating biennial plants every year. If you want to make sure, shake new seeds or seed pods around the blooming plants each year. I do this with pods of the perennial poppies as well, since they self-sow far better than they transplant. Oriental poppies also are a choice

source of the not-so-common red for your garden and are hardly any trouble at all.

This brings us to the self-sowing annuals which are very welcome as over plants for beds sown with early spring bulbs. Two annual poppies have worked well for us: California poppies in bright yellow and orange shades and the larger, pastel, Shirley poppy. The California poppy will take almost anything, even wintering over some years. (I will be interested to see how they managed with no snow cover this year.) They self-sow wonderfully, and compete favorably with weeds. The Shirley poppy seedlings emerge the spring after a fall sowing (or self-sowing), while the ubiquitous blue batchelor's button does it all: putting out a fall crop from self-sown plants, wintering over, and starting new plants the next spring. If the plants get scruffy after their initial flowering, just nip off a few dried seed heads, rub them between your fingers, and drop them, while you weed out the old plants. Other dependable self-sowing annuals are baby's breath, calendula, larkspur, phlox, portulaca, nicotiana, petunias, nigella, and some years even the miniature snapdragons and schizanthus (butterfly bush).

The trick to all this self-sowing business is to keep your garden soil fairly loose and weeded during the blooming season and to curb that early spring itch to do dig in the first patch of thawed garden you can find, long before anything has had a chance to emerge from its winter dormancy. When the seedlings and shoots finally show, you'll find you can recognize them fairly easily.

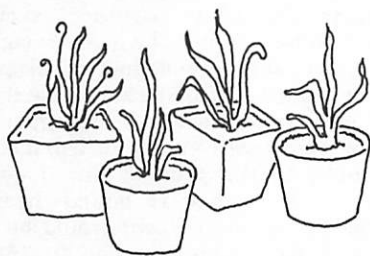
Now, if I really meant what I said about wanting a garden without any extraordinary fuss and bother I would stop right here. However, since I can't imagine a summer without snapdragons and sweet peas, I do put in some annuals as well.



If I were limiting myself to just a few annuals, I should consider my first priority to be cut flowers, rather than those which are solely ornamental. Obviously snapdragons and sweet peas serve both ends, while four-o'clocks and morning glories fall into the luxury category. To my mind marigolds are dubious on both counts, although there is hope for them as a cut flower since newer hybrids are showing up with decent length stems. None of the above annuals are care-free, however.

Our short summer season creates some problems for us. While a farmer I know in New Hampshire sets aside Memorial Day as his day for sowing the flower garden with success, we should get few specimens of some flower varieties before

our first frost (usually sometime in September) if we did the same. With our last spring frost in late May (if we are lucky) or even mid-June there is little time for frost-susceptible annuals to germinate, put up shoots, grow to maturity and bloom. To assure any blooms at all of some varieties and to allow an earlier harvest of others, I start a few varieties indoors. For an illustration, let us take the familiar cosmos.



Cosmos can be started outdoors these days. (The newer varieties bloom about 10 weeks after planting.) However, since they are frost-susceptible, they can't be sown much before the last frost date. Ten weeks from June 1st, which is pushing it a bit for us, is August 1st. Being rather fond of cosmos and anxious to get them sooner if possible, I start them in the house three weeks before the expected last frost, but not sooner than May 10th, because they are large plants, will get weak and spindly if they are not transplanted and the crisis of putting them finally into the garden may prove too much for them.

Snapdragons can stand some frost but are slow to take hold and need cool growing conditions for their earlier growth. A start 8 weeks before May 15th in a cool place (45°) is about right. That allows snaps a good start before the hotter bit of the summer. Both cosmos and snaps should be transplanted into a larger container, if not outdoors, as soon as they have gotten some size to them (4 inches or so for cosmos; the first two or four leaves for snaps). I've left seedlings in the original flat on occasion and regretted it every time. Seedlings with room to grow into are far sturdier and much less prone to transplanting trauma. After nursing them for weeks and setting them out in the middle of the black fly season, you want some assurance that they are vigorous enough to survive.

Other cut flower annuals that I start indoors include torch flowers, marigolds, feverfew, annual carnations, and asters, plus two ornamentals — four-o'clocks and morning glories.

Nasturtiums don't transplant at all well, are very frost-tender and, to compound the problem, require a reasonably cool temperature in which to germinate. So I must plant them directly indoors. I seek a sheltered sunny spot around May 15th, cross my fingers, and expect to rush our periodically with a blanket to cover them if it looks

like frost. Sweet peas, on the other hand, I plant as soon as the ground thaws, rattling them the seeds around in a little captan to protect them from fungus in case of a long cold and wet spell (a frequent early-spring occurrence around here).

I direct-seed phlox, larkspur, calendula and second plantings of annual baby's breath and batchelors buttons as soon as the frost is out of the ground. Dianthus, scabiosa and gaillardia should be sown on or after the last frost date. (Keeping the germination time in mind, you can cheat a little on this, assuming that the seedlings won't emerge above ground until after the frost has come and gone.) Zinnias should wait until mid-June or so since they need warm days and nights to germinate. What with four to five days to start and 40 to 60 days to bloom, I'm lucky if I get two weeks of zinnias, which is one of the reasons I am not a zinnia fan. They are favorites of the tarnish plant bug, which tends to spoil what few blooms I do get unless I plan to hover over them with rotenone. While their brilliant colors are nice, their hues can be duplicated with other, easier, flowers.

You now have the main story of my flower garden. As for the topic of flowers, I've only scratched the surface. There are people who build whole careers around rock gardens, wild flower gardens, or award-winning breeds of roses, iris, or lilies. My garden also doesn't begin to live up to several lovely gardens in the neighborhood which I always admire as I drive by. But I've got a good start, and I have assured myself flowers from April through the end of September without too much hassle and certainly a lot of joy. □

*Pat Meader also writes and farms in Buckfield, with her husband John.*

## CHUI CAT

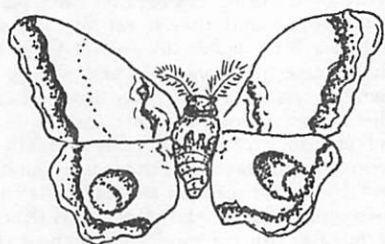
Chui means leopard in Swahili  
The language spoken in Tanzania  
A Texas-sized country east of Kenya  
There, in the Serengetti, leopards  
Blend into trees, sedately eyeing  
tourist buses

While munching zebra meat.

Chui, Siamese cat, aptly named,  
Claws, yowls, then leaps.  
Presiding atop the stalwart loft ladder  
He surveys his lessers below  
I'd swear he'd haul me up for a snack.  
He jumps!

Purring and rubbing, mewling soft  
He snuggles into my lap, a native Maine cat.

*JoAnne Kerr  
Weld*



## MRS. CONANT'S SPECIAL VISITOR

Thelma Conant lives on Park Street in South Paris. She is a spry and lively lady, remembered by generations of school children as a favorite elementary school teacher. Mrs. Conant always knew how to make studies interesting for her students when she taught at the Fox School in South Paris (known in those days as "The Brick School").

For one thing, there were her dolls—hundreds of authentically-dressed little characters from all over the world. Then there was her love of nature and her knack for transmitting information by drawing on examples from the natural world.

Mrs. Conant is retired now. The dolls are still on display in her home for any little people who come to call. And she is still collecting natural specimens that interest her.

One warm day last August, an uncommon green larva, over three inches long, attracted her attention. It was crawling along the hot driveway and she put a cool, herb leaf-lined jar down for it to enter.

She read in her nature guide that it was a polyphemus larva she had found—something rarely seen this far north. She put it into a larger, screen-covered jar with a few maple leaves (which the book recommended as food).

The next day a plump cocoon had been spun on one of the leaves. The jar went atop a plant shelf on Mrs. Conant's porch and there it stayed—through September, October, and November.

By December she had decided the larva was dead and put the cocoon on an inside shelf to show her grandchildren. Mrs. Conant forgot about the little pod until one day in January when her son Ben spotted a creature on the dining room floor.

It was a large and lovely Polyphemus Moth with a furry brown body and multi-colored wings. But it didn't have much life. The moth fluttered a few times and by the next day it was dead.

Mrs. Conant has the moth mounted now. It's an unusual specimen and she sketched it for us (see above). If she were still teaching, I'm sure she would carry the creature to school for a bevy of second-graders to admire.

N.M.□

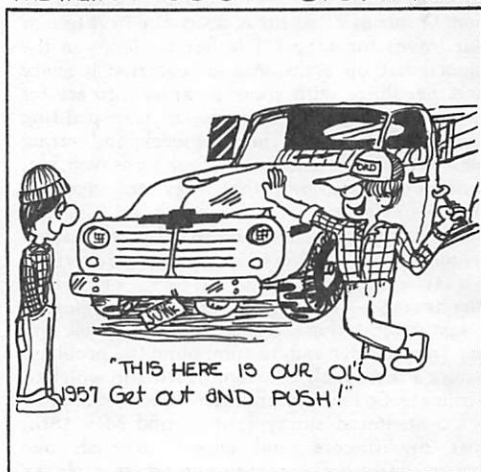
## BRAINTEASER XVIII

A queen, her daughter, and her young son were being held for ransom, imprisoned at the top of a high tower. Their only communication with the ground was a rope passed through a pulley above their window. At each end of the rope was a basket, so that when one basket rested on the ground, the other basket would be opposite the window. The queen decided to use the basket to escape with her family. The queen weighed 195 lbs., her daughter weighed 105 lbs., and her son weighed 90 lbs. She knew that if one basket were more heavily loaded than the other (or if they were evenly loaded) it could be brought to the ground. But if either basket was more than 15 pounds heavier than the other, the descent would be too rapid and dangerous. Finding a 75 lb. cannonball in the tower, the queen and her children made their escape. How did they manage it?

## ANSWER TO FEBRUARY BRAINTEASER

We know that Brown must have voted for Smith or Thompson the first time. But we are told that in the second ballot, Brown switched his vote to Thompson. This means that Brown must have voted for Smith the first time. With this fact, the choice of all other board members can be determined by elimination. We can see Peters must have voted for Jones on the first ballot. □

"THE MAINE POTATOES" - BY BRITT WOLFE





# You don't say

## THE EARLY DETERGENT

We really should be the cleanest nation in the world. If we are not, it is no fault of the soap manufacturers or the supermarkets. The vast, specialized array of powders, liquids, sprays, creams and lotions could drive the indecisive shopper to madness. The coupon on the back of the box gets the purchaser anything from a pair of fur-lined ear muffs to the down payment on a hearing aid.

Grandma didn't have it that good. The markets weren't super and useable soap was hard to come by. So she "rolled her own."

When the rays of the spring sun started the eaves dripping and the path to the barn began mudding up, she would say, "Lem isn't it about time set up the leach?" Lem would answer with an unenthusiastic "yes," but would manage to stall things until he was satisfied that the night wouldn't get down to freezing. Then he would get out the leach barrel, an oaken molasses barrel minus one head and with a plugged drain hole near the bottom.

Placing the barrel on a block to keep it a couple of feet above ground, Lem would partially fill it with wood ashes which he had been careful to keep dry.

Then he added a few pails of "soft" water from the rain barrel. Carefully covering the top of the barrel, he would let nature take its course for the next few days. Then he pulled the plug on the barrel, letting the water that had leached down through the ashes come dripping out as a gray smelly liquid.

Meanwhile Gram had brought out the soap greas jar which contained the waste cooking fat she had carefully saved throughout the winter. Placing the grease in a big iron kettle, she brought it up to the smoking point to "purify" it. When the temperature dropped sufficiently she added a measured amount of the leach lye. The amount varied according to the amount of fat in the kettle. Gram said she judged "by guess and by golly." After a few hours of gentle simmering, the end product was turned into a stone jar: soft soap.

Though quiet effective as a detergent, the concoction was definitely not "kind to hands" so it was best used with caution. Sometimes for extra hard jobs such as scrubbing up the iron cooking pots, Gram would mix a little fine river sand with the soap. But Gram always maintained that she possessed one ingredient which was superior even to soft soap—she called it ELBOW GREASE! □

Raymond Cotton  
Hiram

## MARIO'S BUSY CORNER

*"Home of the Dagwood"*

Italians • Roast Beef  
Pizza • Spaghetti  
Lobster Sandwiches

149 Main Street • South Paris  
743-2413

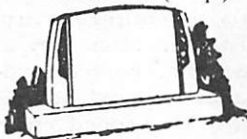
# JUST CONTACT LENSES

Rt. 302  
North Windham  
892-8550

Lenses for People with  
Astigmatism - Now Available

## Bolster Monumental Works

John A. Pratt (Prop.)



Marble & Granite  
Monuments & Headstones

Route 26 • Oxford, Me. • 743-2673

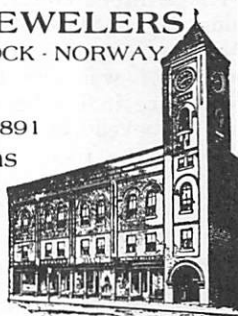
## HUTCHINS JEWELERS

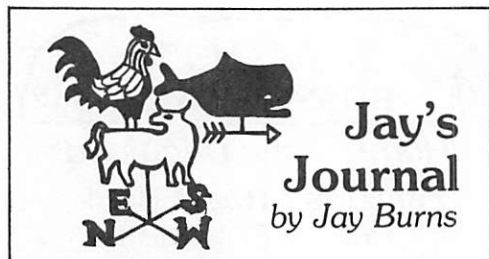
OPERA HOUSE BLOCK • NORWAY  
213 Main Street

743-2891

Brides and Grooms  
Deserve  
Diamonds

A Jewelry Store  
Since 1895





*How will an almost snowless March—and therefore a nearly snowless winter—affect our lives?*

March is known for its wishy-washy behavior. It can never make up its mind whether to be a rip-roarin' killer or a humble pacifist. What other month is satisfied with "coming in like a lion and going out like a lamb?"

It's not really the month's fault that weather patterns are wishy-washy. In March, the sun gets stronger and the daytime is longer than night for the first time since September. With warm air and cold air battling each other for supremacy, there's bound to be some strange weather.

March's primary job is to gradually slide us into April's warmer days, at the same time reminding us that it's still winter. This job is often accomplished at our expense.

For example: when my parents were married on March 6, 1960 in Salem, Massachusetts, the entire eastern part of the state had just been blasted by a howling March snowstorm. Nineteen-and-one-half inches of snow covered southern New England. Mac Price, a friend of my father's, drove to the wedding rehearsal from Connecticut on only one lane of the Massachusetts Turnpike; the other three lanes were blocked by a combination of snow and stranded trailer trucks and cars.

That wintry scene can be contrasted to the balmy days of March, 1979. On the 22nd and 23rd temperatures soared to 60 and 63 degrees. I was the University of New Hampshire in Durham during those two days. It looked like the middle of July. Kids were on the roofs of their dormitories, sunbathing. The tennis courts were full and games of frisbee, touch football, and softball were being played on all the lawns. This was all taking place in March, mind you—a time when people could just as easily be dying of frostbite.

Except for three years in which virtually

no snow fell on the hills and lakes region, March has tended to be more lion than lamb. Not that many snowstorms hit the area, but the month has held at least one memorable storm each year.

For example, March of 1972 saw a 10.5 inch snowstorm on the 15th but practically nothing else in the way of snow for the rest of the month. On March 17, 1976, a 14-inch storm clobbered the hills and lakes area but no more than 5 inches of snow fell at any other time during the month. On March 22nd of 1977, 11 inches of snow fell but only six inches fell during the rest of the month.

These single storms of March are commonly referred to as *crown storms* for they put the finishing touches on the snow season.

But March of 1980 promises to be different. I have noticed through careful observation that there isn't much snow on the ground. How will an almost snowless March—and therefore a nearly snowless winter—affect our lives?

The most obvious impact will be on the much-heralded and much-feared mud season. The general conclusion is that the mud season will be especially bad this year because the frost has reached far into the ground with the absence of snow. The argument goes that the farther the frost gets into the ground, the worse the mud season will be.

I'm not totally convinced, however. I conclude that mud is caused when the frozen earth is melted. The water in the soil comes to the surface and makes mud. When this moisture has evaporated, the mud goes away.

This winter we have had little snow so the moisture is deep in the ground, that is true. Logic would say that more moisture will be released when the earth thaws. But I say no—because this winter has been devoid of any appreciable precipitation, there will be very little snow to aid in the production of a mud season, come spring. And the ground is fairly dry anyway, because very little precipitation of any kind has fallen this winter. If there had been tremendous amounts of rain, I would say that we could expect a bad mud season. But it has been dry enough for me to say not much mud this year.

A second area affected by the snowless winter is maple sugaring. The most obvious change will be in the ease by which the sap

will be collected. Usually when I collect sap in our lower field, I trudge through snow that's waist deep. The crust on top of the snow is thick enough to support 130 pounds. I weigh 140 pounds. So every few feet I break through the crust and spill the sticky stuff all over myself. But if there is but a thin covering of snow on the ground, I can whisk through my rounds with the slightest of trouble.

But will the dry winter hurt the maple sugaring industry in New England? In Helen and Scott Nearing's publication entitled *The Maple Sugaring Book*, the writers say that, in general, "the best syrup is made while the ground is snow-covered." But they also go on to say that no one really knows how weather affects sap movement.

Although the Nearings agree that it is impossible to predict how weather prior to the syrup season will affect the run, they do put faith in the saying "If the trees go into winter with wet feet, there will be a good sap season." This saying has some fact behind it. All the moisture in a maple tree—meaning the sap—comes from the roots. If the fall is wet, then the tree will have much water stored in its tissues. When maple sugaring season arrives the tree will have a lot of sap to unload. Since this past fall was very wet, it would be safe to assume that the sugaring season will be a good one. The Nearings also say that a cold and dry season may possibly help the sap run.

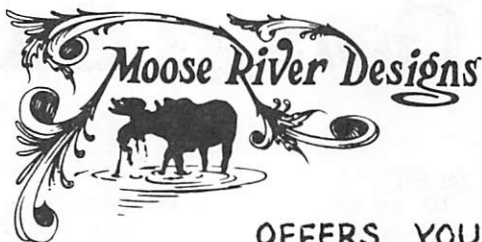
However, predicting the sap season in advance is just about as risky as predicting the weather. So, as we enter the transition month of March we can be on the lookout for several things. Expect a relatively snowless time, with perhaps one large storm by month's end. Look for an average mud and a good maple sugar season. And expect just about anything for which you're totally unprepared. □

Burns, a junior at Oxford Hills High School, is Waterford's weather observer for WCSH-TV.

### SHADES OF SPRING A Limerick

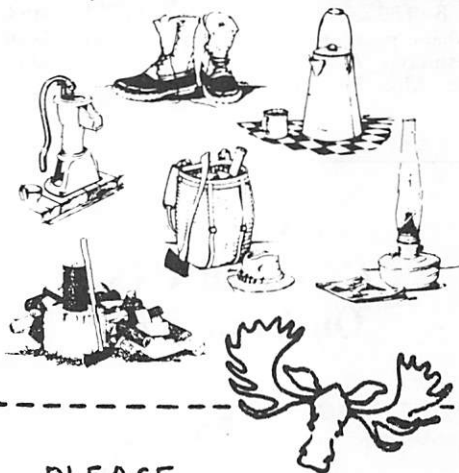
A small town in Maine named South Paris  
Although not mentioned in polls by Harris,  
Was statistically speaking,  
Once famous for streaking,  
Which caused South Paris much embarrass.

Cameron McTavish  
South Paris



OFFERS YOU  
A LINE OF STATIONERY FOR  
OUTDOOR LOVERS. SIX  
SKETCHES TO BRING BACK  
MEMORIES OF THAT LAST  
FISHING-TRIP OR WEEKEND  
AT THE CAMP.

EACH BOX CONTAINS:  
3 EACH OF SIX DESIGNS  
9 SECOND SHEETS  
18 MATCHING-ENVELOPES



PLEASE  
SEND ME \_\_\_\_\_ BOXES OF  
MOOSE RIVER STATIONERY  
AT \$2.50 PER BOX PLUS TAX

NAME \_\_\_\_\_  
ADDRESS \_\_\_\_\_

BITTERSWEET - DEPT. MRD  
RFD - BOX 24  
BUCKFIELD, ME. 04220  
make checks payable to Bittersweet

# Goings On

## MUSIC

**OKLAHOMA!**: Community Musical Production at Oxford Hills High School, April 10, 11, 12, 8 p.m. Admission.

**CONTRA DANCE**: The No Name Yet Band playing at Bear Mt. Grange Hall, South Waterford, Mar. 21, 8:30 p.m. Admission.

**MOSTLY SCHUBERT**: Peter Allen, baritone and Pamela Chodosh, piano. Sat., Mar. 29, 8:15 p.m. Hebron Academy Church. Admission.

**MOZART'S REQUIEM & BACH'S CANTATA No. 4**: Bates College Chapel, Lewiston, Apr. 5, 8 p.m. College Choir & Portland Symphony Chamber Orchestra. Admission.

**GUSTAV LEONHARDT, HARPSICHORDIST**: Bates College Chapel, April 10, 8:15 p.m. Free.

## ART

**BATES COLLEGE TREAT GALLERY**: 19th C. Maine paintings, Mar. 23-Apr. 7; Peggy Bacon, paintings & prints, May 4-June 27. Gallery hrs. Mon.-Fri. 1-4:30 & 7-8; Sun. 2-5.

## LPL & APL

**CONCORD STRING QUARTET**: Complete Beethoven Cycle, Program #3, Mar. 20, United Baptist Church, 250 Main St., Lewiston. Program #4, Apr. 3, Bates College Chapel. Program #5, Apr. 13, United Baptist Church. Program #6, May 4, Bates College Chapel. Free

**VIOLIN RECITAL**: Sung-Ju Lee, Finalist 1978 Tchaikovsky International Violin Competition, Mar. 28, United Baptist Church, 8 p.m. Free

**FILM AUTUMN SONATA**: Ingmar Bergman, with Ingrid Bergman & Liv Ullman, Mar. 30, 2:15 p.m., Twin Cinema, Promenade Mall. Admission \$1.50.

**LOOKING GLASS THEATRE**: *Great Shakes* performance for children & parents, Apr. 17, 6:30 p.m., Multi-Purpose Center, Birch St., Lewiston. Free.

## ETC.

**MAGIC LANTERN MOVIES**: 69 Main St., Bridgton. Phone 647-5033 for Schedule. Varying Admission Fees.

**FARE SHARE CO-OP STORE**: Natural foods, herbs, spices, teas, bread, cheese, books & information. Newly located at 8 Tannery St., Norway. Hrs. Mon. 9-3, Thurs. 1-7, Fri. 1-6, Sat. 10-5.

**RUNNING CLUB**: Meeting 2nd Weds. every month at Oxford Hills Junior High, South Paris, 7:30 p.m. A run is held ever Sun. 11 a.m., beginning at Jr. High.

## SPECIALS

**HOME GARDENING WORKSHOPS**: Sponsored by Co-operative Extension Service. Rumford High School, Mar. 19 & 26, 7-9 p.m.; Telstar High School, Bethel, Mar. 25 & April 1, 7-9 p.m.; Andover School, April 8 & 15, 7-9 p.m.; Oxford Hills High School, So. Paris, April 9 & 16, 7:30 - 9:30 p.m.; Charles Snow School, Fryeburg, April 10 & 17, 7:30 - 9:30 p.m.

**AGRICULTURAL SELF-RELIANCE CONFERENCE**: presented by Natural Organix Farmers Association (NOFA), Aug. 1, 2, 3, University of New Hampshire, Durham. For more information, write NOFA Conference, Province Rd., Stafford, NH 03844, or call Susan Bradbury at (603) 659-2747.

Get A  
GOOD BANK  
On Your Side

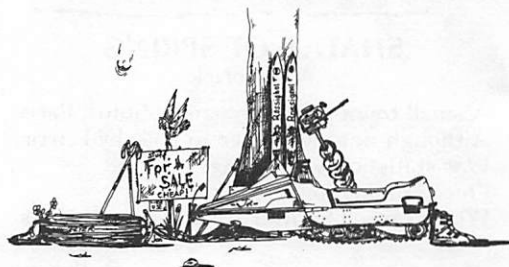


Norway  
National  
Bank

Norway  
Bridgton  
South Paris

Member F.D.I.C.

Winter of 1979-80







### THE BREAD AND PUPPET THEATRE: ICON AND IMAGE

Imagine, if you can, a medieval passion play performed as it would have been—with all the sights and sounds of a fair atmosphere. There would have been clowns, jugglers, buffoons and sacred, solemn religious ceremony alongside everyday activity such as baking bread for sale. Imagine the processions, the pageantry, the performing puppets. If you can see that, then you have part of the image created by Bread and Puppet Theatre, who will be performing in South Paris on April 18th.

Developed by sculptor/dancer/musician Peter Schumann, the troupe of players goes out on international tours from a Vermont farm each year to present their interpretation of theatre for the people. The name Bread and Puppet Theatre means two things: one being the wonderful marionettes and masks (ranging in size from 8" to 20 ft.) which are ultimately extensions of sculpture; the other from Schumann's belief that theatre ought to be "as basic as bread" to everyone's life.

The spirituality of B. & P. T. stems from its handling of subjects such as reverence for life, good vs. evil, death and resurrection, and the life of the Spirit. With the simplicity of no wasted movements nor superfluous dialogue, the troupe presents a rich visual and aural sensory image. Their music derives from ancient popular and religious sources and sounds that reflect a childlike innocence accompany the hymns. The visual stimulation comes from patchwork, capes, costumes, banners, bright colors & the fantastic puppet faces.

Founded in 1962 as a street theatre and indoor puppet show on the lower east side of New York, the Bread and Puppet Theatre has grown over the years to the point where they are now: presenting an artistic vision, religious symbolism, and a communion of the spirit. The Fine Arts Board of First Congregational Church will bring them here for our enjoyment—along with a return performance by the exciting Word of Mouth Chorus—on April 18th at 7:30 p.m., Oxford Hills High School

N.M. □

F.T.D.  **FLOWERS** 

by APRIL LYNN

**We Are Everywhere You Are**

Distinctive Design for Easter

WE DELIVER ANYWHERE

MON. THRU SAT. 9 - 4

824-2454

MAIN ST.

BETHEL, ME.

**REID'S SERVICE STATION**

European Saws at Affordable Prices



**SALES & SERVICE**

**Rt. 26 - Oxford, Me. - 539-4425**

# Medicine For The Hills



by Michael A. Lacombe, M.D.

## FEMALE GENITAL CANCER

For a woman, an adequate annual physical examination should include a Pap smear and a thorough pelvic examination, as well as examination of other organ systems if indicated. Unfortunately, women are often examined in too cursory a fashion or not at all. Many women, and many doctors, operate under the misconception that a Pap smear alone constitutes an adequate annual physical examination. Many elderly women who are no longer sexually active hold the mistaken belief that a pelvic examination and Pap smear are not indicated for them. And, understandably, because of the displeasure they have for the examination, many women simply procrastinate.

The Pap smear is most helpful in detecting early and potentially curable cases of cancer of the cervix. Every woman, after beginning sexual activity, should have a regular annual Pap smear regardless of age. Although cancer of the cervix in women of underdeveloped countries is still a deeply invasive and quite lethal tumor, the use of the Pap smear in our society accounts for a very high cure rate of cervical cancer. Although any women who has had sexual exposure should have an annual Pap smear, there are certain women who have a higher-than-normal risk of developing cervical cancers: women who were married at an early age, who were early age at first coitus, have had a large number of sexual partners, a large number of children, poor medical attention post-partum, or who have had recurrent genital herpetic virus infections.

An adequate Pap smear consists of three separate smears taken during the pelvic examination. A smear from the vaginal pool of secretions may contain premalignant or malignant cells derived from a developing cancer of the cervix, uterus, tubes, or ovaries. A second smear (a light scraping of the outer surfaces of the cervix) may detect

early, noninvasive, curable cancers of the cervix. A last smear, taken from inside the endocervical canal with a cotton-tipped applicator, may detect cancers developing there. The observant patient, mindful of her own responsibility for good medical care, might, instead of gritting her teeth and waiting for the whole thing to be over, observe whether adequate Pap smears have been taken by the doctor or nurse.

Although endometrial cancer, or cancer of the inner lining of the uterus, may be detected by the Pap smear technique, more often the diagnosis is made because of abnormal vaginal bleeding, especially when such occurs in menopause or postmenopausal women. Indeed, a woman whose periods seem to return after menopause should be highly suspicious of a developing cancer of the uterus. A definite diagnosis is usually made from a scraping obtained from the uterine lining or from a D & C. Office examinations rarely detect this kind of malignancy, although an adequate pelvic examination may detect a more common benign fibroid tumor, or muscle tumor, of the uterine wall. These muscle tumors/fibroids are not malignant but may frequently give rise to abnormal bleeding as well.

The insidious nature of ovarian cancers argues for a vigorous pelvic examination which may be quite uncomfortable for the patient. To detect ovarian cancers, it is not enough to perform a Pap smear, and it is not sufficient simply to palpate the abdomen. A bimanual examination, palpating from below through the vagina, and from above through the lower abdominal wall, may detect ovarian tumors in a relaxed, cooperative patient. Such vigorous examination offers the only hope for cure. These tumors otherwise do not cause symptoms until relatively late in the disease, when a chance for cure is much less than when a small ovarian tumor is picked up on physical examination.

Cancer arising from the vagina is exceedingly rare. There are, however, women who are at high risk for developing vaginal malignancies. Daughters of mothers who received *diethylstilbesterol* or some other such estrogen compound during pregnancy have been shown to be at increased risk of developing carcinomas of the vagina. Such women should have a microscopic inspection of the vagina, or *culposcopy*.

At present, the best hope for cure of cancer rests with early detection. Insofar as female genital cancers are concerned, the annual physical examination with a Pap smear and thorough pelvic examination remains the best hope for early detection of these malignancies. The Pap smear is unquestionably the single-most important weapon yet devised in the war against cancer. Yet, incredibly, only a couple of years ago a young woman in her early thirties died of cervical cancer at Stephens Memorial Hospital. She had never had a Pap smear. □

*Dr. Lacombe, a member of Oxford Hills Internal Medicine Group, is on the Health Education Board of Stephens Memorial Hospital.*

## You don't say

### THE ELL

City folks discourse on the quaintness of what they technically label "continuous architecture." Maybe an old-fashioned ell that connects a man's dwelling to his barn deserves some such flossy terminology, but the countryman doesn't bother much about it. As far as he is concerned, the ell is just one more illustration of the perspicacity of his pioneer ancestors who took a calculating look at the environment and built accordingly.

An ell is a man's fortress against the weather. On a zeroish morning after a snowstorm, or in the pelting rains of spring and autumn, it gives a man a certain snug sense of satisfaction to light his lantern, take his milk pails, and go along the familiar route through the back kitchen, woodshed, carriage shed, shop, grain room, and into the barn proper.

Ells are not hard and fast propositions. Some are short and chunky; others are long and narrow. Farmers of yesteryear were individualists, and they built their farmstead buildings to suit their own ideas. Two common denominators of all farms were the summer kitchen and the woodshed. The summer kitchen often had a big iron kettle in a brick arch and a large buttery in one corner. A spacious woodshed was essential. An ell gave a farmer a chance to have his carriages, sleighs, and farm shop in convenient juxtaposition to the yard. In a winter when snows fell deep and often, it was good to have one's chore work all under cover. Contrary to the occasional snide remarks of farmers out in the wild regions beyond the Alleghenies, this business of walking from the kitchen to the tie-up under a roof is not an illustration of New England conservatism or lack of pioneering qualities. An ell is a tangible example of plain, downright intelligence. □

*Haydn Pearson in his book Countryman's Year*

**In-Store Service  
On All Products We Sell!**

**MARTIN  
SENOUR  
PAINTS**



**LITTON**  
Microwave Cooking

**Whirlpool**

**JENN-AIR  
CORPORATION**

John Ashton, President

**Ashton's**

Main St. Norway 743-2431

**BEGIN YOUR ENERGY-EFFICIENT  
HOME PLANS NOW . . .**

we design for your  
specific comforts  
moderately priced, or  
expressively expansive  
Architectural designs  
Renovation designs  
Natural energy systems  
Homeowners' consultant  
Real estate inspections  
Appraisal services

**Call us today . . .**

**CLARK HILL ENTERPRISES**

PARIS HILL RD. □ SOUTH PARIS 04281 □ 743-5437



## Sun Barrel/ Solar Kinetics

Alternative Energy Store

Solar Systems  
Energy-Saving Products  
Woodstoves

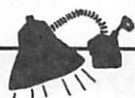
36 Main Street | Bridgton, Me. 04009  
647-5654 | 647-2663

## DURA MILL INSULATION

113 Main Street - Bridgton  
(207) 647-9371

*We guarantee your complete  
satisfaction and can probably  
save you money within 1 year.*

We also do roofing, siding,  
storm windows and full coverage.



**S & X Building, Inc.**  
**General Contractor**  
**Residential — Commercial**  
Call Steve 583-4091  
Bob 743-5484

**Harrison, Me.**

# The Home Front

The belief "form should follow function" is by now commonplace in building. It means, more or less, that what is built should have the shape that is most practical for its purpose. Once one asks about purpose, though, the idea of "practicality" gets a little shaky. Is a door, for instance, just to enter and exit, or is its purpose something more? From a few Oxford County examples, it is possible to see that it is something more: the purpose of a door is to introduce a person to the house, or, perhaps more importantly, to the householder. Today, the family room, or the kitchen, or perhaps the solar greenhouse, performs this function, but in the past, especially in the earlier years of the nineteenth century, the door—the front door—performed that function. The degree to which it was shaped and decorated was an indication of the status, or at least the social aspirations, of the house's owner; especially in Oxford County, where in the early years frontier reality dictated the plain, the simple, the direct in building.

There was but one style in 1800, which is now called the Federal Style, and every house that desired to be more than a farmhouse used its stylistic conventions on the formal front door. The Federal door



Federal—  
Danforth House  
Norway



# OXFORD COUNTY DOORWAYS

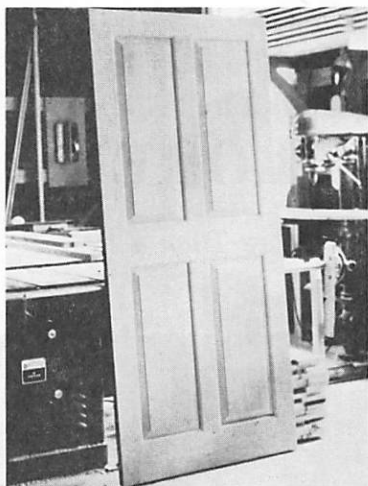
by G.R. Allen

shape was derived from English architectural practice, in which elliptical or semi-circular arches were used liberally, following the curvilinear designs of the Adam brothers, (English architects whose work had a lightness and delicacy which carried over into American examples). Adapted to the regions of the American frontier, the Federal design was often pared down to its essentials. While glass, sometimes leaded, is used in a few of the Federal fanlights found in Oxford County, the fan is more commonly of wood, sometimes carved, and sometimes formed from louvers.

Towards the middle of the century, builders and owners could afford to indulge their tastes a little more freely, but most chose the so-called Greek Revival style, inspired by the Greek Revolution of the 1820's. Simple and direct, with lots of straight lines and flat surfaces, it carried the connotation of civic virtue and independent thought attached to most recollections of ancient Greece—the homeland on democracy. By elaborating that style in the door of his house, a man might attempt to be seen as a good citizen of the American republic.

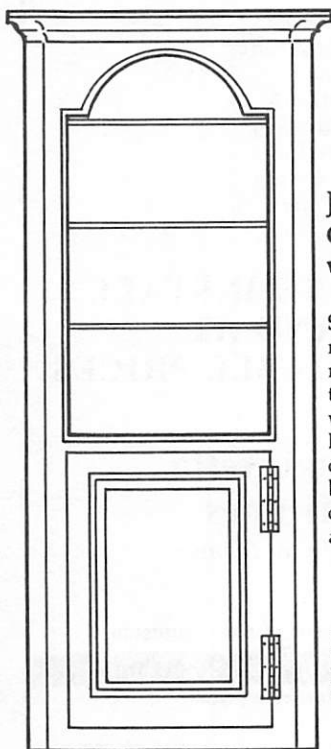


*Greek Revival  
South Paris*



## BRIAN HADDOCK HOUSEWRIGHT

FINE CUSTOM WOODWORKING  
BRIDGTON, ME. 1-647-5480



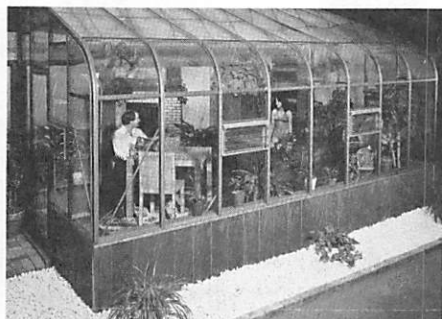
## Jeff Koopus Custom woodworking

Specializing in  
restoration &  
reproduction of  
traditional  
woodwork.  
Design and  
construction of  
built-in cabinetry,  
custom bars  
and offices.

Maple Ridge,  
Harrison, Me.  
207/583-4860

## Bring The Sun Indoors With The All New **FLOREX**

*"It's More Than a Room"*



*Its A:*

- Greenhouse
- Spa Enclosure
- Solarium
- Breakfast Nook
- Conservatory
- Family Room
- Solar Collector

*and much, much more*

**EASY TO INSTALL  
AND AT  
AFFORDABLE PRICES**

**Layfayette  
Homes**  
*Mfg. & Lumber*

**Rt. 117 - Sandy Creek - Bridgton  
647-2606**

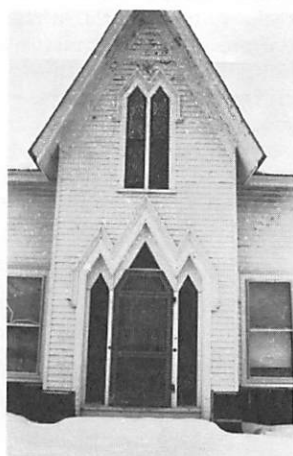
**Hours: Mon.-Fri. 8 - 5  
Saturday 8 - Noon**

To choose the Gothic style, as some did after the 1840's, did not mean necessarily that the person who dwelt within was less virtuous—after all, Gothic was at first a purely religious style—but it somehow indicated attention to the niceties of taste and style, to the picturesque qualities of building, that became more general in the populace as the century advanced.

The Gothic taste in building was more or less coincident in Oxford County with the flourishing of the rural towns, and it was likely that the town doctor or the prosperous local merchant would feel a social need to give a Gothic design to his residence as a way of showing his "distinction" from the bulk of the citizenry.



*Gothic Revival  
West Paris*



*Gothic Revival  
Buckfield*

As the technology of woodworking advanced, new saws and mechanical lathes were developed—steam-powered, flexible, inexorable. The ability to turn a piece of wood quickly and elaborately had its effect on building, of course, evidence of these developments began to show up on the

entrances of Oxford County houses. At the same time the complexity of the new woodwork argued against merely applying it to a flat wall. Doors themselves could now be bought, rather than having to be hand-made, and they were windowed, eliminating the need for sidelights and toplights. But if the door itself thus faded in decorative importance, the porch took up the slack—its three-dimensional extravagances forms the



*Fretwork Porch  
Norway*

real entrance to most of the houses built in the county's towns in the later years of the nineteenth century.

Nor did the porch recede in importance when at the turn of the twentieth century, people rediscovered the so-called "colonial" styles. Elements of these styles—the elliptical arch, for instance, which had been so important in the early years of the republic—were simply worked into the porch design as well.



*Stone House  
Norway*

<p>Passive &amp; Active Solar</p> <p>Custom Design &amp; Building</p> <p>Energy Efficient Alterations</p> <p>&amp; Additions to New or Older Homes</p> <p><b>BOB LIPHAM</b></p> <p>RFD 2 — Buckfield</p> <p>336-2646 Home</p> <p>336-2645 Office</p> <p>Second Generation Builder</p> <p>Graduate Engineer</p>
--



**EMERY'S**

**BUILDING MATERIALS**

Pittsburgh Paints • Masonry Supplies

Woodburning Stoves

Miami-Carey Kitchen & Bath Access.

*A Complete Line  
of Building Supplies*

Trap Corner • West Paris • 674-2707

## TwinTownTrailer Sales & Service



★                      ★                      ★

Quality      Affordable      Dependable  
Homes      Prices      Service

**And A Genuine Concern For  
Your Housing Needs!!**

WE FEATURE:

**OXFORD      VISTA  
WINDSOR      TITAN**

Open: Mon. - Fri. 8 a.m. to 8 p.m.  
Sat. 8 a.m. to 5 p.m.

Rte. 26, Oxford, Maine 04270    539-4472

# Subscribe to **BitterSweet** for Spring!

Get-um  
every issue  
delivered!



Rough sawn and planed boards  
for sale

**WINFIELD KIMBALL**

from boards to beams

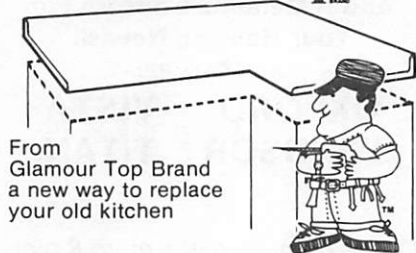
Specializing in Rustic Pine Homes

583-4042

# HANCOCK LUMBER

**REPLACEMENT  
KITCHEN COUNTERTOPS**

**GlamourTop®**



From  
Glamour Top Brand  
a new way to replace  
your old kitchen

Casco  
Rte. 121  
627-4201

No. Windham  
Rte. 302  
892-6711

So. Paris  
223 Main St.  
743-7946

Pretension in entrances was never confined to residences, of course. Examples from Rumford show the kind of overwhelming design that was applied to the public edifices of Chisholm's boom town on the Androscoggin. One attempts the colossal effect sometimes found on railroad stations in great cities at this period—from around 1900 to the start of the First World War.

The public entrances of the nineteenth century were not immune to such elaboration, but there the motif was less likely to be complex—a favorite design was the amply-scaled round-headed Romanesque arch, such as is found on the Rumford Public Library, on the Norway Opera House, on the entrance to the County Building and on many Oxford County churches.



Colossal  
Hotel Harris, Rumford



Romanesque  
Opera House, Norway

Whatever the motif or elaboration, one of the delights of our townscapes in Western Maine is the variety (and paradoxically, the similarity) of the designs used on entrances over the more than 200 years of settlement and development. It requires only walking a little slower down the street to appreciate the skill and craftsmanship of their design and execution. □

G. R. Allen is project director of Oxford County Historical Resource Survey. He is presently working with volunteers to record the historical architecture of Oxford County. Anyone interested in assisting with the survey should contact him by phoning 824-2908 or 875-5225. Allen is one of the authors of the recently published **Country Inns of America**.



# Ayah

letters to the editor



## THE OLD SNOW ROLLER

I enjoy your magazine very much, so I thought the readers would like to see this picture of the old snow roller. It was taken in front of the Haley barn, West Baldwin, on Feb. 12, 1925. The snow roller belonged to the town, but the oxen belonged to the late Alfred Locke of West Baldwin. The present snow plows came in use in 1927.

Ola Washburn  
North Sebago

## A PICTORIAL ERROR

I thought you should know of the error of description of picture on page 23 in your November issue. The man nearest the building is George Cabot as you state. The other man is my grandfather Thomas B. Moody, not George Oberg, and the unknown child is Joseph B. Pike, Jr., son of the late J. Bennett Pike, and my brother.

Barbara F. Pike  
Bridgton

## ANNUAL VISITORS

Friends of ours subscribed to the **BitterSweet** for us—and we are so pleased, as we have been visiting your beautiful area yearly for almost 15 years . . . Much success to you with this delightful publication.

Pam Streamer  
Murrysville, Pennsylvania

**We Enlarge, Mount and  
Copy your favorite photos**

**Smithway Studios**

144 Main Street - Norway - 743-2224



## DAVID A. KLAIN AGENCY



Insurance  
Real Estate  
743-6319



Clayton E. Heath Jr. - Glenn E. Chute  
Realtors

173 Main Street, Norway, Me.

**SUPER SIGN**  
Mountain—  
Valley associates  
route 302  
moose pond  
west bridgton.  
maine 04009  
(207) 647-3729



**Inland Real Estate**  
Naples, Maine 04055



2 Miles East of Naples, Route 302  
Phone (207) 693-6402  
**THE GOOD EARTH - WE SELL IT**

## LEWIS, CLARK & BROWN



INSURORS - REALTORS  
693-3333

Jon Beal - Ralph E. Lewis, Jr.  
RT. 302 NAPLES, ME.

# The Last Look





*The Easter bunny  
shops for cards and gifts  
at Prim's*

**24-Hour Emergency Service:**  
Pharmacists:  
Chuck Primozech - Ed Bauer III

**Now Two Locations to Serve You:**  
Main Street - Bethel - 824-2820  
Market Square - So. Paris - 743-6223



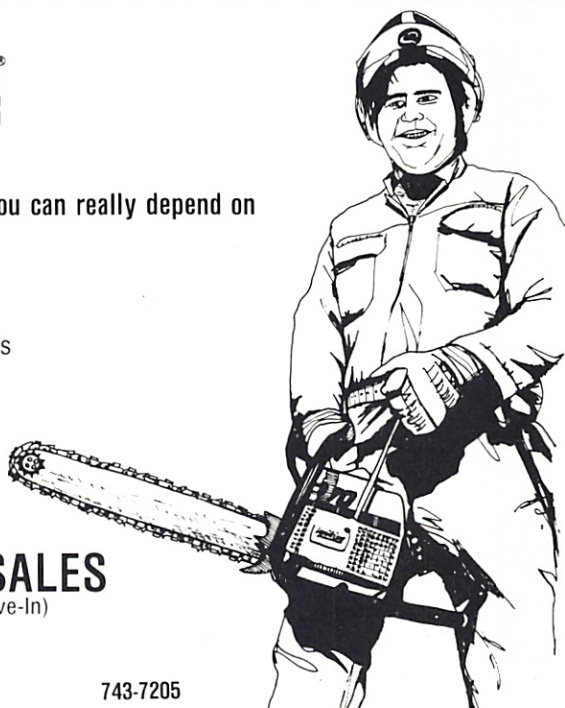
**PARTNER**<sup>®</sup>

**CHAIN SAWS**

A professional partner you can really depend on

Also: Oregon Saw Chains  
& Accessories  
Logging Hardware

**OXFORD SAW SALES**  
(across from Norway Drive-In)



Old Route 26

743-7205



Bethel Historical Society  
Box 12  
Bethel, Me 04217

## BESTWAY LEASING

with  
"State of Maine" Low Prices  
for  
Daily / Weekly / Monthly  
**Auto Rentals**

ECONOMY CARS    LUXURY SEDANS

STATION WAGONS

12/15 PASSENGER VANS

If You're in Maine  
**GO BESTWAY!**  
**TEL. 743-5188**

### BESTWAY LEASING

201 Main Street - South Paris, Me. 04281  
An Affiliate of Bessey Motor Sales

# 'The One takes to the Hills.

**THE ONE**  
**Maine Savings Bank**

Member FDIC  
Market Square, Cornwall Shopping Center, Oxford Plaza